

# Belle Glos

## 2017 CLARK & TELEPHONE PINOT NOIR SANTA MARIA VALLEY • SANTA BARBARA COUNTY

MY GOAL WITH EACH OF THE BELLE GLOS SINGLE-VINEYARD PINOT NOIRS IS TO EXPRESS THE UNIQUENESS OF EACH VINEYARD AND CRAFT A GENUINE STYLE OF CALIFORNIA PINOT NOIR THAT IS LAYERED, COMPLEX, FRUIT-FORWARD AND RICH. CLARK & TELEPHONE WAS THE FIRST VINEYARD RELEASE UNDER THE BELLE GLOS LABEL, AND IT CONTINUES TO ENCHANT US WITH THE DELICIOUS, SUPPLE AND RIPE-FRUIT CHARACTER THAT WE SEE FROM THIS SITE YEAR AFTER YEAR.



JOSEPH WAGNER, OWNER & WINEMAKER

### THE VINEYARD

The Clark & Telephone Vineyard was established in 1972 and planted with 'own root' Martini clone vines. Located, just 13 miles from the ocean and situated on a west-facing slope, this vineyard experiences weather patterns that pull from west to east to bring cool fog and coastal breezes inland until August when Santa Ana winds begin. This climate makes for later-ripening and longer-hanging grapes with a delightful fruitiness, great acidity and underlying flavor nuances that contribute additional complexity. Due to intensive pruning and crop-thinning, the vines produce loose clusters with small, intensely flavored berries. The result is dense, dark-berry fruit and abundant, sweet, baking-spice characteristics that are synonymous with the Martini clone.

### THE 2017 GROWING SEASON

Abundant winter rains helped the growing season get off to a good start. High temperatures and humidity arrived in late August and continued into harvest. We began picking the grapes in the third week of August, with fruit quality above average and characterized by small berries with good color and concentration. Clusters were also smaller than normal, resulting in generally lower yields. Our 2017 Clark & Telephone Pinot Noir reflects this vintage with classic varietal color, character, structure and acid balance, along with a breathtaking concentration of flavors and aromas.

### WINEMAKING

We harvested early in the morning so the fruit would arrive at the winery while the grapes were still cool to preserve the vineyard-fresh flavors. After de-stemming, but not crushing, the berries, we cold-soaked the fruit for up to two weeks to soften the skins and allow for ideal extraction. During fermentation in a combination of closed and open-top stainless steel fermenters, we used both punch-downs and pump-overs to extract color and tannins, and also to control temperatures and maximize flavors. We aged the wine in 100% French oak (60% new, 40% seasoned) for up to nine months. After the wine underwent malolactic fermentation, we racked it twice before making the final blend.

### TASTING NOTES

Bright ruby red with fresh, vibrant aromas of wild blackberry, raspberry jam and cedar box accented by rich floral notes. This wine is juicy and generous on the palate with sweet cherry, field-ripened strawberry, cranberry and just-baked gingerbread. Perfectly balanced with bright acidity and a supple mouthfeel. Fine grained tannins provide an authentic textural distinction and structural depth.



*I named this wine in honor of my grandmother, Lorna Belle Glos Wagner, who inspired and guided me.*

#### SOIL:

*Pleasanton sandy loam*

#### CLIMATE:

*Cool fog, sunny*

#### GROWING SEASON:

*(bloom to harvest)  
May 3 – Oct. 2, 2017*

#### AVERAGE HIGH TEMP:

*72.5°F*

#### ELEVATION:

*580-700 ft.*

#### RELEASE DATE:

*October 2018*



# Belle Glos

## 2017 DAIRYMAN PINOT NOIR RUSSIAN RIVER VALLEY • SONOMA COUNTY

MY GOAL WITH EACH OF THE BELLE GLOS SINGLE-VINEYARD PINOT NOIRS IS TO EXPRESS THE UNIQUENESS OF EACH VINEYARD AND CRAFT A GENUINE STYLE OF CALIFORNIA PINOT NOIR THAT IS LAYERED, COMPLEX, FRUIT-FORWARD AND RICH. OUR DAIRYMAN VINEYARD IN THE RUSSIAN RIVER VALLEY ON THE SONOMA COAST IS WELL SUITED TO PRODUCING A WINE IN OUR SIGNATURE STYLE.



JOSEPH WAGNER, OWNER & WINEMAKER

### THE VINEYARD

Once a dairy farm and pastureland, this vineyard has realized its greatest potential as a prime, virgin Pinot Noir vineyard. It was first planted in 2000 to a mix of Dijon clones 115, 667, and 777, all grafted on low-vigor rootstock 101-14. I have been working with this vineyard since 2003 and have always been impressed by the quality of the Pinot Noir it produces. Dairyman sits in the southern alluvial plains of the Russian River Valley near the ocean, a region where cooling fog comes in through the Petaluma Gap in the morning and once again in the evening. Afternoon breezes help to soften the effects of the warm sun. In Dairyman, each vine has been trained up on a vertical shoot position (VSP) trellis, which both limits the growth and opens up the typically congested fruit zone. The combination of low-vigor rootstock and alluvial soil stress the vines, while the cool, coastal climate creates a long growing season that brings about small, concentrated, and flavorful berries.

### THE 2017 GROWING SEASON

After a very wet winter that saw record amounts of rain and replenished reservoirs, this growing season kicked off with classic Russian River Valley conditions in the vineyards. Instead of very warm weather in February and March, as we've experienced the past few years, temperatures remained cool to cold from late winter into early spring. Cloudy skies gave way to mild spring sunshine, followed by a hot summer with three late-summer heat spikes. Fortunately, the high daytime temperatures were offset by cool nights, giving the grapes a chance to recover from the heat. We saw an average-sized crop of Pinot Noir, with flavors of rich, black fruits.

### WINEMAKING

We harvested early in the morning so the fruit would arrive at the winery while the grapes were still cool to preserve the vineyard-fresh flavors. After destemming (but not crushing) the berries, we cold-soaked the fruit for up to two weeks to soften the skins and allow for ideal extraction. During fermentation in a combination of closed and open-top stainless steel fermenters, we used both punch-downs and pump-overs to extract color and tannins, and also to control temperatures and maximize flavors. We aged the wine in 100% French oak (60% new) for up to nine months. After the wine underwent malolactic fermentation, we racked it twice before making the final blend.

### TASTING NOTES

Dark ruby red in color with satisfying aromas of boysenberry, dark cherry, and mulberry along with delicate hints of baking spices, dill, cola, nutmeg, and vanilla. On the palate, bold flavors of cranberry, ripe plum, cherry, and super-ripe strawberry are uplifted by gentle notes of cocoa powder and sweet fig for a generous and silky mouthfeel. This tremendously complex and broad-shouldered wine finishes with grace.



*I named this wine in honor of my grandmother, Lorna Belle Glos Wagner, who inspired and guided me.*

**SOIL:**  
*Wright loam*

**CLIMATE:**  
*Cool fog, sunny*

**GROWING SEASON:**  
*(bloom to harvest)  
May 22–Oct. 13, 2017*

**AVERAGE HIGH TEMP:**  
*73.7°F*

**ELEVATION:**  
*75-85 ft.*

**RELEASE DATE:**  
*September 2018*



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# Belle Glos

## 2017 LAS ALTURAS PINOT NOIR SANTA LUCIA HIGHLANDS • MONTEREY COUNTY

MY GOAL WITH EACH OF THE BELLE GLOS, SINGLE-VINEYARD PINOT NOIRS IS TO EXPRESS THE UNIQUENESS OF EACH VINEYARD AND CRAFT A GENUINE STYLE OF CALIFORNIA PINOT NOIR THAT IS LAYERED, COMPLEX, FRUIT-FORWARD AND RICH. OUR LAS ALTURAS VINEYARD IS AN IDEAL LOCATION FOR GROWING SUCH A ROBUST, OPULENT AND FULL-FLAVORED STYLE OF PINOT NOIR.



JOSEPH WAGNER, OWNER & WINEMAKER

### THE VINEYARD

The Spanish term 'Las Alturas' means 'the heights', a fitting name for this vineyard located on one of the highest grape-growing benches in the Santa Lucia Highlands AVA up to 1200 feet. At this elevation, the sunny but very cool climate creates a wine bearing all the hallmarks of this coastal region: robust, expressive, full bodied, and balanced by a firm acidity. Nestled between the Santa Lucia Mountains and the western side of Salinas Valley, Las Alturas benefits from early morning fog which rolls in most days from Monterey Bay then burns off within a few hours. Gusty winds funnel in from the bay throughout the afternoon, moderating the overall temperature and contributing to one of the longest growing seasons in California. The high winds also result in smaller berries with very thick skins, giving us more color concentration. Another attractive characteristic of this vineyard is the low-vigor, free-draining sub-soil made up of a calcareous base underneath a layer of sandy loam. This complements our farming techniques to further reduce our yields per vine and augment the fruit's intensity.

### THE 2017 GROWING SEASON

Winter rainfall and precise canopy management helped to smooth out the vintage in the Santa Lucia Highlands. The season started with more temperate weather than we've had in recent years. Winter rains produced excellent root flush and a mild spring weather brought good bloom. Right on schedule, warm temperatures in late July helped the grapes transition to full ripeness. We wrapped up in a lightning-fast three weeks. The weather cooled as harvest progressed. When all was said and done, yields were light to average. The quality of the Pinot Noir crop will be consistent with what we expect of this outstanding growing region.

### WINEMAKING

We harvested early in the morning so the fruit would arrive at the winery while the grapes were still cool to preserve the vineyard-fresh flavors. After destemming (but not crushing) the berries, we cold-soaked the fruit for up to two weeks to soften the skins and allow for ideal extraction. During fermentation in a combination of closed and open-top stainless steel fermenters, we used both punch-downs and pump-overs to extract color and tannins, and also to control temperatures and maximize flavors. We aged the wine in 100% French oak (60% new) for up to nine months. After the wine underwent malolactic fermentation, we racked it twice before making the final blend.

### TASTING NOTES

Deep garnet in color with an aromatic medley of black cherry, marionberry, ripe plum and a hint of anise. Dark fruit on the palate with flavors of wild berries, caramelized oak, and cacao nibs complemented by subtle notes of vanilla, cedar, and a hint of lavender and forest floor. Rich and unrestrained, this wine's abundant fruit is beautifully balanced by firm acidity and layers of red and black fruit.



*I named this wine in honor of my grandmother, Lorna Belle Glos Wagner, who inspired and guided me.*

#### SOIL:

*Gloria sandy loam*

#### CLIMATE:

*Cool, very sunny*

#### GROWING SEASON:

*(bloom to harvest)  
May 5–Sept. 7, 2017*

#### AVERAGE HIGH TEMP:

*77.9°F*

#### ELEVATION:

*540-1,210 ft.*

#### RELEASE DATE:

*November 2018*



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