

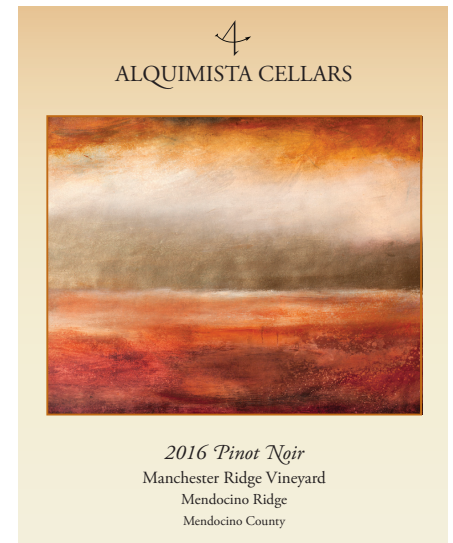


ALQUIMISTA CELLARS

Vintage 2016 Manchester Ridge Vineyard Pinot Noir - Mendocino Ridge - Mendocino County

Manchester Ridge Vineyard is the daring collaboration of some veteran wine men who have been around “the blocks” enough times to know what they are doing. Martin Mochizuki and Greg La Follette agreed on Pinot noir clones in the early 1990s when Martin was heading up a large vineyard management company in the Carneros and Greg was doing PN clonal work under legendary Andre Tchelistcheff. In 2004 Greg enrolled in a study with UC Davis on the MRV fruit, comparing its phenolic components to scores of other Pinot noir vineyards. The result was a true outlier in the study: more polymerizable phenols and a bunch of other unpronounceable words than any other site studies. What all of this polysyllabic utterance means is that MRV packs more complexity in each bottle of wine without the heavy-handed, oaky offensiveness that many of the New World wines have come to represent. With Patrick Dillon partnering with Greg to produce Alquimista wines and continuing to honor the original vision of this site, we invite you to take the “MRV Challenge”: see if you don’t agree that the wines grown from this site deliver all the excitement that any wine has to offer anywhere, any time.

TASTING NOTES – A bouquet of violets, strawberry laced with tomato leaf, herbs and peat are carried by sea smoke from this climatically challenged elevated sea cliff vineyard. Striving to survive, these vines overachieve with rewards of Rainer cherries atop spiced cookie dough, dried fruit and bitter orange in a prolonged march aided by balanced tannins and acidity along the palate. The combination evokes *duende*, the Spanish term for inspiring spontaneous emotional reactions.



Label artwork by Toni Littlejohn
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Technical Data

- **Vineyard:** Located at 2200' elevation on the first ridge facing the Mendocino coastline, this vineyard is one of the most daring projects planted in California. The miles of logging roads make this site even more remote, but the views are among the most spectacular of any vineyard we've seen. Soils are ancient seabed Franciscan, very sandy loam and highly acidic due to the 150" of rainfall/year.
- **Appellation:** Mendocino Ridge
- **Harvest:** Late October brought two quick rain events in succession after a trouble-free growing season. We picked the Dijon 114 clone before the first rain on October 16th and the Dijon 115 immediately before the next rain event two days later, with small amounts of Botrytis fruit dropped before picking.
- **Fermentation:** All wild (no commercial yeasts) for both primary and secondary activity in small, hand-Plunged open-topped fermenters. Peak cap temp: 98° F (hot) and body of the wine at 92°. Basket-pressed slightly sweet so that fermentation could finish in the barrel without settling before consigning to wood.
- **Barrel Aging:** On the gross lees for 16 months in only 15% new oak but about 75% once-used wood.
- **Production:** 150 Cases, \$78 per bottle, retail
- **Analysis**
 - **Alcohol:** 14.6%
 - **pH:** 3.58
 - **TA:** 6.1 g/L
 - **Residual Sugar:** 1.5% (very dry!)