

Cycles GLADIATOR

2013 PINOT NOIR



Varietal:
100% Pinot Noir

Appellation:
100% Central
Coast

TA: 0.68
gms/100ml

pH: 3.47

Alcohol: 14%

Oak regimen:
20% New French,
balance French
Neutrals

"It slipped down my throat like the little Lord Jesus dressed in velvet pantaloons" is a 400 year-old quote attributed to the Carmelite nuns of Burgundy when they described the sensation of drinking the wine from their vineyard. This may or may not only be legend, but I've paraphrased this quote for years to describe my feelings when I drink this particular wine. Silky, lush, and sexy are all adjectives that can be used to describe the perception Pinot Noir has on the palate. And it always surprises me that it took a successful movie to popularize this amazingly expressive and versatile wine. But then again, most of you reading this already knew long before Sideways that Pinot Noir is an absolute treasure and gift for the palate. It's a wine both sturdy and fragile, rich and delicate, an absolute enigma. It's been called the "Heartbreak" grape for winemakers and growers. It's been romanticized in books and movies. I don't know about all this but I do know one thing - it's an absolute joy to make, especially when you get it right. Pinot for the masses! (but we'll keep the best stuff for ourselves, OK?)

The Central Coast designation on the label gives me the most incredible versatility in making this wine. There are very few sub-appellations on the Central Coast that DON'T produce amazing Pinots. And I get to work with some of the best that DO. This particular offering comes from fruit sourced in Monterey County, home to several important Pinot-oriented viticultural areas. This Pinot expresses the best of the region and, in fact, I backed off on the oak to make sure all of the fruit layers could be discerned. It is 100% Pinot because it's impossible to make a decent one with a bunch of blenders. I should know, I've tried...

Aromas of cherries, MacIntosh apples, and spice on the nose. The mouth opens up with cherry-flavored Jolly Rancher candies turning towards hints of blueberry and dark fruit towards the middle of the tongue. There is a lush, seamless quality about this wine as most Pinots exhibit. A sturdy platform of acidity carries the fruit flavors well into the finish. Melting tannins are present but subtle. This wine will pair with all things Pinot. Try it with grilled salmon, lamb chops, or my favorite, duck.

Cheers,

Adam LaZarre . Winemaker