

brick & mortar

- est. 2011 -

2015
pinot noir
cougar rock vineyard
napa valley



TECHNICAL NOTES:

Vineyard Designate: Cougar Rock Vineyard
AVA: Napa Valley
Production: 65 cases
Alcohol: 13.0%
Release Date: October 15th, 2017

VINEYARD

The Antinori California vineyard is known to brick & mortar as Cougar Rock Vineyard, with the name stemming from the first sight of the craggy rock feature at the highest point of the estate by Piero Antinori in 1966.

Cougar Rock Vineyard was the sole source for our inaugural wines. Nestled from 1450 to 1800 feet above sea level, the vineyard lies due east of Yountville, high up in the Vaca Mountain Range of the eastern hills in Napa Valley. Within the range rests Foss Valley – the original throughway from the coast to the Sacramento Valley for the early settlers in California. In the heart of Foss Valley, the 1200 acre estate encompasses the furthest eastward portion of the Atlas Peak AVA in Napa Valley.

VINTAGE

2015 was a challenge. A very cool May led to significant shatter within the clusters, reducing yields by up to 50% in some Pinot Noir sites in Napa Valley. Furthermore, a warm summer with a few heat spikes late in the season, led to drier conditions for the vines and led to a lighter yet much more intense crop. 2015 will be remembered as a vintage of wines with fantastic quality, just not a lot of it.

WINEMAKING

We strive to allow the site to shine in every wine we produce. All lots of Pinot Noir undergo an extended cold soak until native yeast begin a spontaneous fermentation in open-top fermenters, where the grapes are punched down by hand once to twice per day. Our small lot fermentations, without any whole cluster, take upwards of a month before a light pressing to barrel for their extended aging. Our Pinot Noir remains in 100% used French oak barrels for 16 months and then is racked once before it is bottled unfinned and unfiltered.

WINE

Bright rhubarb and wild strawberries are the alluring counterpoints to the Christmas spices and marked earthy redwood aromas. Intensely focused fruits with a savory touch are accented in dried black tea and white pepper, as they shine in subtle acidity. Silky and supple tannins showcase the powerful grace of mountain fruit. This wine is incredible in its youth, but we recommend cellaring for the next 10+ years.

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