

brick & mortar

- est. 2011 -

2015
pinot noir
la perla vineyard
spring mountain district



VINEYARD

At 1,700 feet elevation with hillside slopes upwards of 25% grade, La Perla Vineyard is the definition of a mountain vineyard and truly treacherous terrain to grow Pinot Noir. In far northwest of Napa Valley, the cold air from the Pacific Ocean creeps over the Mayacamas Mountains, draping itself over Spring Mountain, creating the perfect framework of cold nights and a long growing season for Pinot Noir.

La Perla Vineyard is riddled with shallow volcanic soils with intermittent patches of sedimentary and calcareous rock. With the meter by meter planting of this site, over 4,000 vines/acre are achieved, resulting in smaller vines with smaller, more concentrated and powerful Pinot noir clusters and berries. Coupled with the fact this vineyard is organically farmed, this rocky, hillside block is ideal for our single vineyard brick & mortar Pinot Noir.

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

Our winemaker strives to allow the site to shine in every wine he produces. All lots of Pinot Noir undergo an extended cold soak until native yeast begin a spontaneous fermentation in open-top fermentors, where the grapes are punched down by hand once to twice per day. Our small lot fermentations, with no 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 unfiltered and unfiltered.

WINE

Intense lilac and rose petals, plum blossom and red currant shine through the beautiful earthy components of this wine. Notes of volcanic rock, graphite and crushed stone add depth to the cocoa nib and espresso notes. Fine tannins and dense structure showcase the powerful elegance of La Perla Vineyard. This wine is stunning upon release, but we recommend cellaring for the next 10-15 years.

TECHNICAL NOTES:

Vineyard Designate: La Perla Vineyard
AVA: Spring Mountain District
Production: 55 cases
Alcohol: 13.0%
Release Date: October 15th, 2017

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