

VITAE BONAE

NOBLE VINES

— COLLECTION —

667

2015 PINOT NOIR

For centuries, vintners have singled out individual vines that produce exceptional grapes. A select few have stood the test of time and have been granted numbers to distinguish them. Noble Vines.

BEHIND THE NUMBERS

Vine selection 667 is one of the prestigious “Dijon clones” brought to California from the Cote d’Or in Burgundy, France. This vine stock forms tight, compact clusters that generate deeper color and more layers of tannins than other Pinot Noirs previously grown in California.

We grow nearly half of our 667 Pinot Noir grapes in Monterey’s Santa Lucia Highlands, with the remainder sourced from the gentle slopes of our family-owned San Bernabe Vineyard and in nearby Arroyo Seco. These sites offer heavy, dark soils reminiscent of 667’s ancestral home. We crush at our winery right in our San Bernabe Vineyard to better preserve the great flavors and textures of these time-tested vine stocks.

— *Charlie Hossom, Noble Vines’ Director of Viticulture*

WINEMAKING

Pinot Noir clone 667 is naturally tannic and concentrated, so winemaker James Ewart applies extra care to spotlight its best qualities. James says, “Because Pinot Noir is such a delicate grape, I treat it carefully, gently.” The crushed grapes are cold soaked for up to four days, using gentle pump-overs to bring out the color and flavor without extracting bitter seed tannins. It’s fermented at cooler temperatures to lock in the deep color and flavors. After aging on French and American oak, James blends in lots from other clones that add vibrant aromatic qualities to the finished wine. This gentle care results in a rich, velvety Pinot Noir.

TASTING NOTES

2015 Noble Vines 667 Pinot Noir exudes aromas of cherry, raspberry and bittersweet cocoa. Velvety tannins and bright, balanced acidity support core flavors of ripe plum, cherry preserves and delicate hints of vanilla and oak. The pedigree of the grapes gives 667 Pinot Noir excellent structure and a mouth-watering finish. Perfect to be enjoyed on its own or with a wide range of cuisine, particularly salmon, roast lamb or cheeses and nuts.

TECHNICAL DATA

Appellation **Monterey**

Alcohol **14.5%**

Total Acid **0.54 g/100ml**

Final pH **3.66**



ACCOLADES

91 POINTS. PLATINUM LIST. *Forbes On-line*
2017 - VINTAGE 2014

91 POINTS. *Robert Whitley’s Winemaker Challenge*
2017 - VINTAGE 2014

★★★★★ **“FINE QUALITY AND VALUE”**
Restaurant Wine #173 - Vintage 2014



Vine Selection 667

Vine Origin
Burgundy, France

Home Vineyard
San Bernabe Vineyard,
Monterey