

2016 Block 3 Pinot Noir

McIntyre Estate Vineyard Santa Lucia Highlands AVA

Overview

Steve McIntyre is one of the most knowledgeable viticulturists in California. As owner/operator of Monterey Pacific, he and his team farm 15,000 acres in Monterey and San Luis Obispo County and have planted or farmed nearly one quarter of the vineyards in the Santa Lucia Highlands AVA. The McIntyre Estate Vineyard lies in the "sweet spot" of this rolling, bench land region. It produces incredibly intense and complex Pinot Noirs and well-structured, concentrated Chardonnays. It was among the first properties in the Santa Lucia Highlands to be SIP (Sustainability In Practice) Certified.

Vineyard

This Pinot Noir owes much of its success to superior terroir and diligent, regenerative farming. It combines the Swan clone and "The Old Vine" block that was planted 49 ago, making it the oldest plantings of Pinot Noir still in production in the Santa Lucia Highlands AVA. It is own rooted – a rarity in California. The crop was thinned to a maximum of three tons per acre or 1.5 lbs. of fruit per foot of cordon. Row orientation is primarily north/south in both vineyards, which provides even sun exposure from morning to afternoon.



Winemaking

At McIntyre our winemaking techniques are minimalistic. Our philosophy of "thoughtful but limited intervention" guarantees that the character and complexity of our fruit is highlighted in all of our wines. The grapes for this Pinot were harvested and hand-sorted in the early morning hours. Primary and malolactic fermentations were managed naturally using the wild, indigenous yeast strains that thrive in our vineyards.

Steve's Tasting Notes

"The McIntyre 2016 Block 3 Pinot Noir has a supple, open framework packed with berries, cherries and a dash of dark chocolate. The middle palate is lively and silky with just a hint of chewy tannin. This wine finishes with an elegance and style reminiscent of the great 2006 vintage."

Vital Statistics

Composition 100% Pinot Noir

Vineyard McIntyre Estate Vineyards AVA Santa Lucia Highlands Total Acidity 0.59 grams/100ml

PH 3.66
Alcohol 14.6 %
Cases Produced 104
SRP \$56.00



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