

Wrath

2018 Wrath Pinot Noir, Boekenoogen Vineyard

Overview

Wrath represents a nexus of nature and an unbridled passion for winemaking. We produce site-driven Pinot Noir, Chardonnay, Syrah, Falanghina and Sauvignon Blanc from our estate vineyard and respected properties in the Santa Lucia Highlands. Our production is small, our distribution is limited and our wines reveal attitude, passion, and an inherent respect for what a vineyard can give us.

Philosophy

Our wines are a record of the topography, geology and climate of a finite, naturally defined piece of land over the span of a growing season. They chronicle the elaborate dance between terroir, grape, people and time. While all of our wines possess strong varietal characteristics, their real strength is their ability to deliver the unique aromatics, flavors and textures of a specific site.

Vineyard

Established in 1998 by John Boekenoogen, this 100-acre family vineyard and winery is located in the Santa Lucia Highlands along with the family's cattle ranch business, which has existed for five generations in the Salinas Valley. This vineyard is SIP (certified sustainable) by the CCVT, Central Coast Vineyard Team, and at over 1,000 feet, is the highest elevation vineyard that Wrath currently sources from. Boekenoogen is approximately 7 miles away from Wrath's winery.



Production Notes

Hand harvested and hand sorted, the grapes are cold soaked for three days before inoculation. Clonal lots are kept separated in small open-top bins during fermentation and 20% of the bins go through whole cluster fermentation. Close monitoring ensures that production stages are implemented at optimal periods. The young wine is racked into an assortment of barrels, only French oak, from various tonnelleries for added complexity. This wine was barrel aged for 10 months before bottling and laying down for another 12 months of bottle aging before release.

Technical Data

Composition	100% Pinot Noir
Vineyard	Boekenoogen Vineyards
AVA	Santa Lucia Highlands
Clones	115- 50% and 113- 50%
Oak	French oak, 30% new
Alcohol	14.2
RS	0.01
TA	0.58
pH	3.76
Cases produced	381
SRP	\$49