

# Wrath

## 2019 EX Pinot Noir

### New Label

With a name meaning “out of” in Latin, EX speaks to our focus on expressing the personality and characteristics of our Certified Sustainable (SIP) estate vineyard.

### 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

Our Estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. The estate consists of 72 acres of which 67.75 are planted to Chardonnay, Pinot Noir, Sauvignon Blanc, Syrah and Falanghina. This is a cool site with little rainfall and one of the longest growing seasons in the world. Our soils, Arroyo Gravelly Loam and Hanford Gravelly Sandy Loam, provide a low-vigor, well-draining, disease- and pest-free medium for our vines. They also impart a subtle mineral quality to our wines.

To preserve our local ecosystem, we have worked with viticultural consultant Steve McIntyre to develop a certified sustainable farming program tailored to our estate. In addition to protecting the local environment, we believe it allows us to produce wines that are more authentic and specific to our terroir.



### Production Notes

The 2019 vintage in Monterey was a continuation of our classic, cool and long growing season that began again in 2018, allowing us to let fruit develop on the vine until after Labor Day. Yields were slightly lower than usual (3.08 tons/acre) which results in more flavor concentration. The goal for this wine is to showcase the pure personality of our pinot noir fruit with minimal new oak and winemaking. Wrath's 2019 EX Pinot Noir offers a true barometer of the quality and soul of our estate fruit. It is hard to believe that a wine that sees so little new oak can be so rich and expansive. Grapes are handpicked and hand sorted. They are fermented in open top stainless steel tanks and once dry, a portion (approx. 30%) is racked into neutral and new (20%) oak barrels for 3 to 4 months of resting and breathing before being blended back into the tank. This rounds out the texture and flavors to result in a more complete wine.

### Technical Data

Composition	100% Pinot Noir
Vineyard	San Saba Vineyard
AVA	Monterey
Clones	70% 828 and 30% Pommard 4
Oak	100% French, 20% new
Alcohol	14.2
Cases produced	1000 cases