

# Belle Glos

## THE VINEYARDS

The only AVA that straddles both Sonoma and Napa counties, Carneros owes its uniqueness to its location along San Pablo Bay—a tidal estuary forming the northern reaches of the San Francisco Bay. This 10-mile-wide bay offers persistent, cooling fog and unrelenting breezes, making Carneros the coolest, windiest district in the Napa-Sonoma region.

Our Eulenloch Vineyard is located in the Carneros region of Napa Valley and is predominantly comprised of clay soils which retain water but are remarkably shallow. When combined with the cool coastal breeze, these characteristics provide us with ripe fruit that is complex and nuanced. Our Eulenloch Pinot Noir offers structure, suppleness, length, and depth.

## THE 2017 GROWING SEASON

The winter of 2017 in the Napa Valley was one of the coldest and wettest on record with temperatures that ranged from 2 to 5 degrees colder than normal, and rainfall that was 200 to 300% above normal. Spring arrived with warm weather that resulted in uniform and healthy grapevine growth. While April and May experienced above normal rainfall and temperatures that alternated between cold and hot weather, no frost events were recorded. Bloom started in late May and fruit set was completed by mid-June. The summer months saw alternating periods of very hot weather and very cool weather, due to the persistent marine layer of fog, and no rainfall was recorded. Due to very hot weather in late July and August, grapevine growth was ahead of normal with veraison starting in mid-July and being completed by early August. A heat wave during the Labor Day weekend set records across the state of California and harvest ensued at a rapid pace throughout the month of September. The fruit fared well through the heat events, developing ripe flavors and beautiful dark color while retaining bright natural acidity. The grapes were harvested from the vineyard in late September.

## WINEMAKING

We harvested in the early morning hours so the fruit would arrive at the winery while the grapes were still cool, preserving fresh-from-the-vineyard flavors. After destemming the berries, we cold-soaked the intact fruit for up to two weeks to soften the skins and allow for ideal extraction. Fermentation occurred in a combination of closed and open-top stainless steel tanks. We used both punch-downs and pump-overs to extract color and tannins, and also to control temperatures and maximize flavors. We barreled only the free-run juice, then aged the wine in 100% French oak (60% new) for nine months. After the first racking, malolactic fermentation was complete and we racked for a second time before making the final blend.

## TASTING NOTES

### 2017 EULENLOCH PINOT NOIR

#### *Napa Valley*

Deep ruby red with aromas of ripe cherry, blueberry, and juicy blackberry layered with hints of cocoa and forest floor. A rich and opulent wine offering flavors of baker's chocolate, blackberry, and sweet pipe tobacco. This wine is well rounded with supple, refined tannins and a mouthwatering, long finish.

*My goal with each of the Belle Glos Pinot Noirs is to express the uniqueness of each vineyard site and craft a genuine style of California Pinot Noir that is layered, complex, fruit-forward, and rich. Made exclusively with fruit from our vineyard in Carneros, Eulenloch is a beautiful expression of Napa Valley Pinot Noir.*

JOSEPH WAGNER  
OWNER &  
WINEMAKER

