

Belle Glos

2015 EULENLOCH PINOT NOIR • NAPA VALLEY

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

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 2015 GROWING SEASON

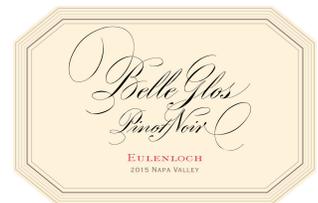
After a winter that delivered some rain, the 2015 vintage started with a chilly May. After the cool start to the growing season, the marine layer that flows in from San Pablo Bay to Napa Valley was notably less prevalent than normal. This pattern locked in warm weather during June, July, and August that proved to be ideal for ripening the fruit. The crop was light compared to average, but it developed beautifully. The result was dark, lush, and ripe fruit with slightly lower acids for our second vintage of Eulenloch Pinot Noir.

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 de-stemming 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, 40% seasoned) for nine months. After the first racking, malolactic fermentation was complete and we racked for a second time before making the final blend.



I named this wine in honor of my grandmother, Lorna Belle Glos Wagner, who inspired and guided me.



TASTING NOTES

Deep crimson red in color, with aromas of marionberry and black raspberry highlighted by hints of baking spices with layers of honeysuckle. A rich and opulent wine offering flavors of Bing cherry and very ripe blackberry complemented by sudden waves of strawberry filling with hints of vanilla, toasted almonds, and hazelnut. This wine is velvety and supple with a long elegant finish.

