

# Ser Winery (CA sales only)

## Santa Cruz Mountains



### The Wines

- *Chardonnay (Coastview Vineyard)*: Chardonnay Vineyard located at 2300 ft. elevation in Gabilan Mountain Range on eastern side of Salinas Valley. Soils are decomposed granite with veins of limestone. Farmed organically. Whole cluster pressed, indigenous yeast fermentation and neutral oak fermented and aged 8 months. Completed malolactic fermentation. Bottled unfiltered. A low alcohol of 11.5% which lets the fruit really shine. 50 cases annually.
- *Pinot Noir (Santa Cruz Mountains)*: 40% Lester Family Vineyard/ 30% Lilo Vineyard/ 30% Byington Vineyard, all Pinot Noir. Vineyards fermented separately. 5-6 day cold soak with small sulphur addition. Indigenous yeast fermentation, no additions made. 12 day primary fermentation, 8 day maceration. Gently pressed into neutral barrels and 10% new French oak barrel. Malolactic fermentation in barrel, 14 months ageing. 180 cases annually.
- *Cabernet Pfeffer (Wirz Vineyard)*: Vineyard located in Cienega Valley (San Benito County), in foothills of Gabilan Mountain Range ~1100 ft above sea level and ~25 miles from Pacific Ocean. Vines more than 90 years old grown on a hillside of granite and limestone soils. Organically farmed. Cabernet Pfeffer is extremely rare variety with less than 12 acres grown in CA. Initially 50% neutral and 50% new French oak. Wine transferred from new French oak to neutral after 3 months. 13 month oak ageing. 'Pfeffer' means 'pepper' in German and is very fitting for pepper aromas and flavors found in the wine. 50 cases annually.
- *Rosé of Nebbiolo (Olof Vineyard)*: Destemmed to press, minimal skin contact. Indigenous yeast, stainless steel ferment, bottled prior to malolactic. Tropical essence. Pleasantly dry with bright acidity. 180 cases annually.
- *Dry Orange Muscat (Rosa Vineyard)*: Tiny 1.5 acre vineyard of Orange Muscat in Big Valley District AVA of Lake County. 1400' elevation. Gravelly clay loam soil, 8-year-old vines. Gentle, whole cluster press. Cool fermentation to maintain aromatics. Indigenous yeast, stainless steel fermentation. Bottled prior to malolactic fermentation. 125 cases annually.
- *Sparkling Riesling (Wirz Vineyard)*: Vineyard located in Cienega Valley (San Benito County), in foothills of Gabilan Mountain Range ~1100 ft above sea level and ~25 miles from Pacific Ocean. Vines approximately 50 years old grown on granite and limestone soils. Traditional champagne bottle method. 13 months under tirage. A very slight dosage for balance. 40 cases.