

# Ser Winery (CA sales only)

## Santa Cruz Mountains



### The Wines

- *Sparkling Grüner Veltliner*: From the cool and windy Mesa Del Rio vineyard, a benchland parcel on the western side of the Salinas Valley. This wine is a *méthode champenoise* wine, resting on its lees in bottle for 18 months before disgorgement. Dosage was just enough to let the pithy fruit pop.
- *Grüner Veltliner*: The Mesa Del Rio Vineyard in the Monterey AVA is a benchland parcel on the foothills of the Santa Lucia Highlands with a cool and windy climate.

The grapes are whole cluster pressed to stainless steel, fermented in stainless, and then transferred to neutral French oak puncheons. The wine is aged five months on the lees. Citrus forward, this wine is crisp and dry with good minerality.

- *Vermentino*: This Mediterranean rim native comes from the Cedar Lane Vyd in the Arroyo Seco appellation of the Santa Lucia Highlands. Soils are old river bed gravels and loam, well-draining; climate is cool and farming is meticulous. The wine is pressed whole cluster and raised in neutral 500L puncheons (demi-muids in France) for six months prior to bottling. Partial malolactic fermentation.
- *Trousseau Gris*: Once known in California as “Gray Riesling,” this is a grape from the Jura region of France. The source for Nicole is the Siletto Vineyard in San Benito County. Pressed with whole clusters, this was raised in neutral puncheon. A long, rich, dry wine.
- *Cinsault*: From the Bechthold Vineyard, a remarkable heritage vineyard in the Mokelumne River AVA of Lodi. These 25 acres of Cinsault were planted in 1885, and as such may well be the oldest Cinsault vines in the world. Own-rooted (no grafts!), dry-farmed, head-pruned, farmed organically, these gnarled old vines grow in deep sandy soils. The wine is immensely floral, light-bodied and light on its feet, and ever so satisfying.

- *Pinot Noir*: Rio Del Mar Vineyard is in the very cool, coastal climate of Aptos, just south of Santa Cruz, with sandstone and schist soils. The vines are a blend of clones 667,777, and 828 (La Tache).

The grapes are 100% destemmed to one-ton fermenters. There is an approximately week-long fermentation with another five days of extended maceration after which the grapes are gently pressed to neutral French oak puncheons with 14 months aging before bottling. Elegant with silky tannins, a rounded palate, and a long finish. ~90 cases.

- *Cabernet Pfeffer*: An obscure varietal whose origins remain a mystery. This comes primarily from the Wirz Vineyard in the Cienega Valley (there are actually five vineyards in the valley who have small lots of the Pfeffer, and Nicole sources from four of them), deep-rooted centennial vines on a small hillside at ~ 1,000 feet elevation. They're head-trained and dry farmed, and the soils are granitic and limestone. All destemmed grapes, raised in neutral French puncheons for 16 months before bottling.
- *Mourvèdre*: From two sites in the Santa Ynez Valley (76% Zaca Mesa Vineyard and 24% Santa Ynez Vineyard), this was made with destemmed grapes in an open top fermenter and raised in neutral barrel and puncheon for 22 months. No fining or filtration.
- *Nebbiolo*: Sourced from the meticulously managed Lago Lomita Vineyard deep in the Santa Cruz Mountains. The vines grow at 2,600 feet, and the wine was raised for almost two years in neutral barrels before bottling.