



2018 Pinot Noir Santa Cruz Mountains Ferrari Vineyard

Tasting Notes:

With lots of red cherry and hints of earthiness on the nose, this is a very full-bodied, rich wine produced with much extraction. This powerful yet elegant Pinot Noir is supported by notes of vanilla, vanillin, and toasted oak. This wine is made with extremely exclusive and rare fruit from the Santa Cruz Mountains, with a price tag of over \$5,000 a ton.

Ferrari Vineyard:

A very special vineyard from the best area in the Santa Cruz Mountains (Aptos) three miles from the Pacific Ocean. Surrounded by redwood trees centuries old, this vineyard is planted on a very steep slope on high drainage sandy soil. Only two wineries have access to this very exclusive fruit. The cutting of this clone comes from the very renowned "La Tache" vineyard in Burgundy in the Côte de Nuits.

About the Winemakers:

The ultra-premium wines of Lightpost Winery are the result of the hard work and dedication of winemakers Sofia Fedotova and Christian Roguenant. Sofia, a successful entrepreneur, has long been fascinated with wine and started the winery after receiving a winemaker certificate from UC Davis. Christian has won numerous awards for his wines. His Champagne was served in the 1984 Olympic games. He was a judge for over 100 International wine competitions. In 2017, Christian was voted by industry peers as the California Central Coast winemaker of the year.

Technical description:

Blend: 100 % Pinot Noir from Ferrari vineyard in the Santa Cruz Mountains.

Oak regimen: 40 % new French oak for 10 months.

Alcohol: 14.9%

Aging potential: 2027

Cases produced: 163



LIGHTPOST WINERY

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