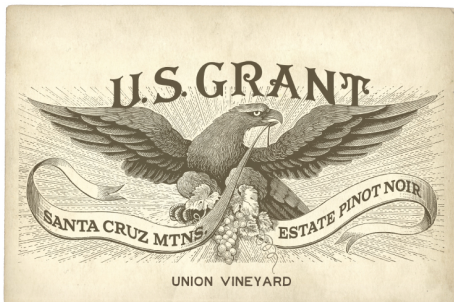


U.S. Grant

PINOT NOIR UNION VINEYARD - 2013

U.S. GRANT

REGION: SANTA CRUZ MOUNTAINS



U.S. GRANT

On storied land nestled in the redwood forests overlooking Monterey Bay, U.S. Grant produces a Pinot Noir of true distinction. The six-acre vineyard of U.S. Grant was planted by brothers John and George Jarvis in 1862, during the Civil War, and is the first known vineyard in the Santa Cruz Mountains. Following Phylloxera's defeat, the vineyard was revived in 1914, later to be replanted to Pinot Noir by Ken Burnap who bottled the wine under the Santa Cruz Mountain Vineyards labels from 1974 to 2004. Nat Simons and Laura Baxter-Simons became the proprietors of the estate vineyard and winery when Ken retired, replanting the vineyards in 2006 and reviving the original "Union Vineyard" name under the U.S. Grant brand – in honor of the Jarvis brothers' patriotism. Nat and Laura chose winemaker Michael Terrien for his respect of California's Pinot Noir history to manifest their vision for Pinot Noir with 2012 being the first vintage of this modern era. It marks the beginning of a new tradition from one of California's earliest great Pinot Noir vineyards.

THE WINE

Vineyard Profile

Historic Union Vineyard, 6 acres, located in the coast redwood band along the spine of the southern Santa Cruz Mountains AVA. The oldest known vineyard in the region, originally planted in 1862.

- Altitude: 1100 feet
- Soil: Maymen-Rock outcrop complex, sandstone underlayment
- Climate: Above the fog line from Pacific Ocean. Marine layer periodically through day and night tempers the California sun and temperatures
- Replanted: 2006-2008
- No irrigation or tilling

Harvest Notes

- 2013 characterized by the 2nd year of drought conditions
- Hand harvested in several passes throughout fall maturation
- Whole cluster fermented with only native yeasts
- Fermentation in 12 one-of-a-kind, open-top concrete vessels shaped like teacups
- Passive 15 day ferment
- No pigeage after 1st day
- Blended and returned to barrels
- Aged 20 months in primarily blonde-toast French oak barrels

Winemaker's Notes

Expressive red fruits—mountain strawberry and raspberry followed by salt plum and a cinnamon barrel note. Silken fine tannin. Precise, delineated, and fresh. Although the savory character that is dominant in more recent vintages is present, it is secondary to the bright fruit.

Technical Information

- 100% Pinot Noir
- Alcohol: 14%
- Clones: Dijon, Heritage (Hanzell, Swann, etc).
- Some top-grafted from Chardonnay

GENERAL INFO

Country	U.S.
Region	California
Appellation(s)	Santa Cruz Mountains
Proprietors	Nat Simons & Laura Baxter-Simons
Founded	2004
Winemaker	Michael Terrien
Annual Production	200-900 9L cases
Farming (Sustainable, organic, biodynamic)	Organically farmed, no-till, dry farmed