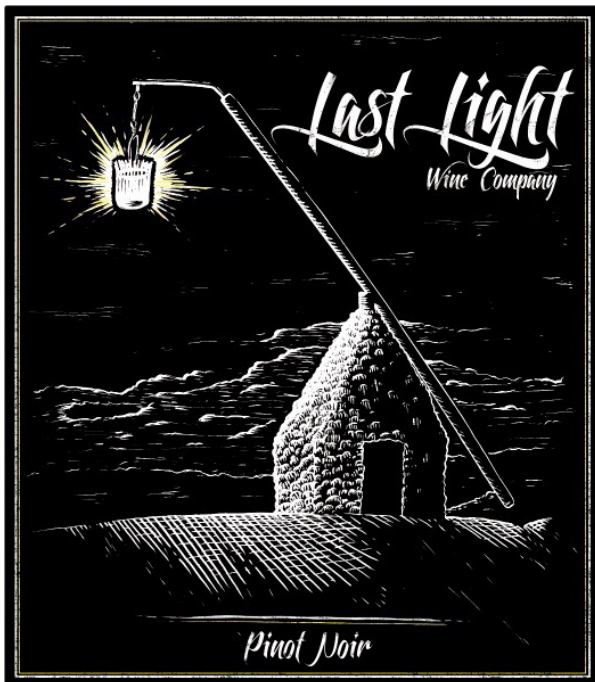


Last Light | Wine Company

PROFILE

Last Light's name is a nod to the coastal vineyard sites from which they source their grapes, both of which see the last light of the sun on the west coast as it sets over the ocean. Currently making Pinot Noir exclusively from the Derbyshire Vineyard in San Simeon and Chardonnay from the Spanish Springs Vineyard in the Edna Valley AVA, these locations represent the ultimate in extreme cool climate viticulture. For founders Jared Lee and David Sartain, this project is truly driven by passion. They don't make wine with mass market appeal in mind, instead focusing on producing Pinot Noir and Chardonnay they want to drink and put their names on. With such unique vineyard sites, they focus solely on making wine that reflects these amazing coastal locations.



SPECIFICATIONS

Wine: Pinot Noir Derbyshire Vineyard

Varietals: Pinot Noir

Appellation: San Simeon

Location: Derbyshire Vineyard, southwest facing slopes less than 2 km from the Pacific Ocean

Soil: Sandstone over sandy loam

Vineyard Age: 12 years

Pruning: Cane pruned

Harvest: Manual

Agricultural Method: Organic, Natural   ECO

Production: 148 cases

Vinification: Cluster sorted, then fermentation in open-top containers with manual punch downs 3 times per day. About 15% stem inclusion. Inoculated with assmanhausen yeast, zero fining or filtration, then full malolactic fermentation, sur lie aged. The wine is raked twice during elevage.

Tasting Note: Rich in color for the variety, deeply perfumed with pomegranate, peppercorns, sour cherry and Darjeeling tea. Stem inclusion leans aromas of fresh snap pea and earthiness as well as good texture. Palate is silky and plush with blood orange, cranberry, and chalky minerality.