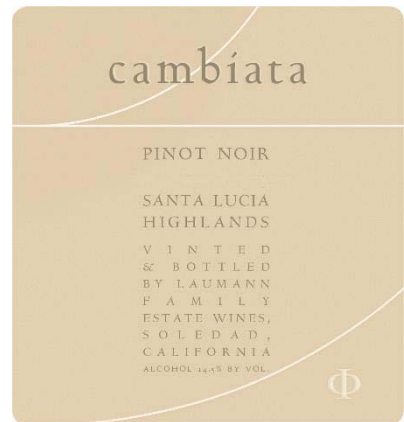


cambiata

2015 Pinot Noir

Unconventional and Iconoclastic

Cambiata is not your average California winery. We are a little more unconventional and iconoclastic than our compatriots around the Golden State. I launched Cambiata in 2002 after making wines for other people for nearly two decades. My intention was to produce distinctive bottlings that go beyond the Franco triumvirate of Bordeaux, Burgundy and Rhone. Today, we are vinifying a handful of compelling wines from some of California's scarcest grape varieties including Albariño, Tannat and Dornfelder. We also make limited quantities of Pinot Noir and Chardonnay from the Santa Lucia Highlands. Enjoy.



Old Vines Know Better

The fruit for our 2015 came from one of the oldest Pinot Noir vineyards in the Santa Lucia Highlands. There's something special about old vines that winemakers and viticulturists just love. Mature vineyards tend to self-regulate and their wines have a concentrated sappiness that is intellectually and hedonistically satisfying. I've work with these senior citizens for 14 vintages and continue to be amazed by the Pinots they produce.

Let the Fruit Sing

The fruit was hand harvested in the early morning hours and delivered to the winery cold. The grapes were crushed to tank and cold soaked for 48 hours before inoculating with a carefully selected strain of yeast. The grapes were pumped over three times a day and pressed as soon as fermentation was complete. The wine was then settled and aged in 100% French oak barrels (33% new). To preserve the delicacy of the fruit, we racked this Pinot only once prior to bottling.

Taste Profile

The combination of drought conditions and a low yields in 2015 resulted in a Pinot Noir that is deep, intense, concentrated and balanced. The nose is fresh, grape, spicy and earthy. The palate is full, round and lively thanks to the ample acidity. As with its predecessors, this is an amazing wine that captures the essence of the Santa Lucia Highlands.

Numbers

Owner/Winemaker	Eric Laumann
AVA	Santa Lucia Highlands
Fermentation & Aging	100% French oak barrels (33% new)
TA	0.58
pH	3.68
Alcohol	14.5
Cases	525



For more information please visit www.cambiatawinery.com