



INCONCEIVABLE

THE FOG PRINCE

WINE

SANTA BARBARA COUNTY

BY BLAKE KUHN

SURPRISING

DISTINCTIVE

ADVENTUROUS

EXPRESSIVE

2015

DISCOVERY

EXPRESSIVE

ADVENTUROUS

DISTINCTIVE

SURPRISING

## INCONCEIVABLE PINOT NOIR | SANTA BARBARA COUNTY | 2015 | "THE FOG PRINCE"

**TASTING NOTES:** Its deep red-garnet color presages the character-depth of this wine. Aromas of wild raspberries, rose petals, and bramble, with a sense of sea-floor minerality. This Pinot Noir is medium-bodied, and offers tart red-raspberry and juicy red cherry fruit flavors. And there's that sea-floor minerality again, adding earthy complexity. The gentle waves of flavor are smooth in the mouth. The wine is rich, with a just enough tannin from the whole-cluster fermentation element to give it a nice backbone to support the fleshy-fruit and earthy flavors.

**VINTAGE 2015:** The California drought continued for the 2015 vintage. Grape vine yields were naturally low, indeed: downright tiny! Growing conditions were steady, and provided a low-yield, quality-driven wine grape crop. Our 2015 wines have good concentration, and show excellent varietal character.

**VARIETAL BLEND:** 100% Pinot Noir

**VINEYARDS:** Cottonwood Canyon Vineyard, Sierra Madre Vineyard, John Sebastiano Vineyard.

**WINEMAKING:** Hand-harvested grapes from four fog-tickled Santa Barbara County vineyards went into this wine. 10% of the crop was fermented as whole-clusters, with the balance destemmed, berry-sorted, and lightly crushed. The must cold-soaked for three days in oak puncheons and 3/4 ton bins before fermentation. Fermenting vessels: 35% barrel fermented in new French oak, and 65% fermented in open-top 3/4 ton bins. Several hand punch-downs per day. Basket-pressed direct to barrel for malolactic fermentation and aging.

**MATURATION:** Aged 10 months on the lees in French oak barrels, 60% first-fill.



**INCONCEIVABLE** should, perhaps, be called "Conceived At Last!" These are wines produced and bottled by and for Middleton Family Wines. We imagined them, then considered our grape sourcing and winemaking, and declared them INCONCEIVABLE ... and set about finding ways to make them anyway.

**INCONCEIVABLE WINES** encourage discovery, each labeled with a map indicating physical landmarks, each with aromas and flavors offering sensory landmarks, to guide the curious wine lover.

**PH AT BOTTLING:** 3.6

**TA AT BOTTLING G/L:** 5.9

**ALCOHOL:** 13.80%

**BOTTLING DATE:**

July 25, 2016

**CASE PRODUCTION:**

2,079 cases (12 x 750ml screw-cap bottles)



**INCONCEIVABLE WINES are always "of a place."**

*They have distinctive aromas and flavors indigenous and inherent to where they are grown. Our labels identify place-clues for exploring the wine within the bottle.*

SANTA MARIA VALLEY

CENTRAL COAST

SEA

PRESSED

SANTA BARBARA

100% HAND PICKED