

Belle Glos

THE VINEYARD

The Clark & Telephone Vineyard was established in 1972 and planted with “own root” Martini clone vines. Located just 13 miles from the ocean and situated on a west-facing slope, this vineyard experiences weather patterns that pull from west to east to bring cool fog and coastal breezes inland until August when Santa Ana winds begin. This climate makes for later-ripening and longer-hanging grapes with a delightful fruitiness, great acidity and underlying flavor nuances that contribute additional complexity. Due to intensive pruning and crop-thinning, the vines produce loose clusters with small, intensely flavored berries. The result is dense, dark-berry fruit and abundant, sweet, baking-spice characteristics that are synonymous with the Martini clone.

THE 2020 GROWING SEASON

The winter started out with little to no rainfall and temperatures that were warmer than normal for January and February. The weather transitioned in March and early April to mild and wet weather that replenished the soil profile with much needed water. Due to warm weather at bloom, the fruit set was remarkable, and the overall crop yield was above average for Santa Barbara County. Veraison began in early July and was completed by early August. The fruit had excellent color and flavor development which was complemented by bright acidity. Warm and mild weather occurred from August through October, which helped ripen the crop uniformly. We started and completed harvest during the second week of September.

WINEMAKING

We harvested early in the morning so the fruit would arrive at the winery while the grapes were still cool to preserve their vineyard-fresh flavors. After destemming (but not crushing) the berries, we cold-soaked the must for 14 days to soften the skins and allow for ideal extraction. During fermentation in a combination of closed and open-top stainless steel fermenters, we used both punch-down and pump-over techniques to extract color and phenolics. We aged the wine in 100% French oak (60% new) for up to 12 months. After the wine underwent malolactic fermentation, we racked it twice before bottling.

TASTING NOTES

2020 CLARK & TELEPHONE PINOT NOIR

*Santa Maria Valley
Santa Barbara County*

Dark velvet in color with lavish aromas of dark chocolate, vanilla bean, dark berries, and succulent peach cobbler. Bold and sophisticated on the palate with flavors of dark ripe fruit, baking spices, rich caramel, and cocoa nibs. The texture is rich and velvety which leads to a long, structured finish.

My goal with each of the Belle Glos single-vineyard Pinot Noirs is to express the uniqueness of each vineyard and craft a genuine style of California Pinot Noir that is layered, complex, fruit-forward and rich. Our Clark & Telephone vineyard in the Santa Maria Valley is well suited to producing a wine in our signature style.

JOSEPH WAGNER
OWNER &
WINEMAKER

