



## LICHEN ESTATE MOONGLOW PINOT NOIR 2017

<b>VINEYARD</b>	Lichen Estate: Seven acres of estate vines overlook Highway 128 from the 203-acre Lichen Estate in Anderson Valley. Prepared in 2007 and planted in 2008 on meter-by-meter spacing, the vineyard comprises 75% Pinot Noir and 25% Pinot Gris vines on 15% to 35% southeast-facing slopes. Farmed 100% organically. Four clones of Pinot Noir (Martini, Wadenswil, Pommard, & 667) on three rootstocks (420A, 101-14, and 161-49) went into the Moonglow blend. Lichen Estate fruit is 100% of the total blend in 2017.
<b>HARVEST DATES</b>	September 7 <sup>th</sup> to September 26 <sup>th</sup> , 2017
<b>CHEMISTRY</b>	Brix at Harvest: 22.1° to 25.3° Alcohol: 14.5% pH: 3.48 Total Acidity: 5.8 g/L
<b>CELLAR</b>	Fermentation: 12-16 days in 1.25 to 3 ton stainless closed-top fermenters and 1.4 ton open-top S-Bins; 1-4 day cold soaks; gentle pump-overs followed by hand punch-downs; and 2 to 3 day extended maceration. All lots took off and fermented dry with native yeast. Cooperage: Majority Françoise Frere fire bent, 3-year and 4-year dried, extra tight grain wood, medium plus toast; Atelier Centre France water bent, 3-year dried, extra tight grain wood, medium plus toast; Kadar Hungarian tight grain, 3-year dried medium plus toast; roughly 10% new wood with remainder being 10 to 40 months used. Eleven months in barrel.
<b>TASTING NOTES</b>	Lichen's 2017 Moonglow Pinot Noir, true to prior Moonglow form, is a plush, generous, fruit-driven wine. Beautifully integrated, fills your mouth with cherries and great acidity. Makes your teeth and tongue pucker in a good way on the finish. Velvety tannins provide framework and structure. We blend Moonglow Pinot for easy drinking in its youth but it will stand the test of time.
<b>BOTTLED</b>	September 7 <sup>th</sup> , 2018
<b>RELEASE</b>	October 2018
<b>BOTTLES CRAFTED</b>	9,252 x 750 ml bottles (771 cases)
<b>PRICE</b>	\$35 per 750 ml bottle