



Art+Science

Armstrong Vineyard Pinot Noir 2015

Vineyard: Armstrong Vineyard is located in the Ribbon Ridge AVA on sedimentary soils at about 400 ft elevation with a southeasterly exposure. The owner Doug Ackerman planted the vines in 2007. In 2011 Dan Rinke met Doug at a wine tasting and immediately started talking about converting Armstrong from conventional farming to organic farming. Starting in the 2012 vintage Dan has been the consulting viticulturalist and making the Art+Science Armstrong Vineyard Pinot Noir.

Wine: The 2015 Armstrong Vineyard Pinot Noir is 75% whole cluster fermentation, and with all the Art+Science beverages, the fermentation and malo-lactic fermentation is un-inoculated. It is essential that all the yeast that we use are indigenous to either the vineyard or the winery to ensure no bastardization to the terroir of the fruit. The fermentation was a long cool fermentation in order not to over-extract the powerful fruit that comes from Armstrong Vineyard and the Ribbon Ridge AVA. The goal of Art+Science is to create a Pinot with elegance and power in a pure, unadulterated style.

144 cases produced