Scribe Winery

Scribe produces vibrant, terroir-driven wines in Sonoma California. The winery was founded by Andrew and Adam Mariani in 2007 on a site that was known for winemaking before Prohibition. The Mariani brothers are the fourth generation of California farmers, so they are inspired by their relationship with nature and ensure that every vineyard is remains in harmony with the whole ecosystem of each site. The wines are vinified with a non-interventionist philosophy.



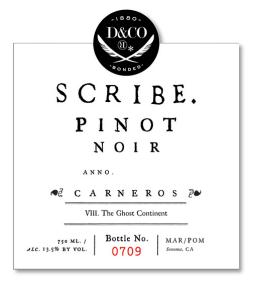
About the Carneros Pinot Noir

"Just as the estate vines were taking root, we first made Pinot Noir on the flats of our Carneros farm in 2007, composed of equal parts of two California heritage clones ideal for the region's dense clay: Martini and Pommard. The Martini grapes add spice and fresh, high tones complemented by the Pommard's natural earthiness. Vinification methods are the same as our Estate Pinot--fermented with native, wild yeast in concrete or steel then aged in neutral oak barrels for about six months; but, compared to its counterpart, the Carneros Pinot ends up expressing a softer, more delicate touch and feel."



Carneros Pinot Noir EDWARD





Varietal/Blend: Pinot Noir Farming Practices: sustainable Vineyard: 1 mile from the estate

Soil: Huichica loam

Vine Training: Guyot / yielding 4 tons per acre Harvest Technique: by hand between Sept 11th

and 29th at 23.2 Brix

Yeast: ambient

Fermentation: individual lots ferment spontaneously in open fermenters with varied

degrees of whole clusters Malolactic: spontaneous

Maturation: 7 months in 10% concrete / 15% new

French oak / 76% neutral French oak

Vegan: yes **Alcohol**: 13.5%

Acidity: 3.68 pH // 5.6 g/L

RS: 0% RS Fined: no Filtered: no

Country: United States Region: California **Subregion**: Carneros

In 2007, we began farming this vineyard one mile from the Scribe Estate. Planted in equal parts Martini and Pommard clones, the vineyard's Huichica loam soil and cool Carneros climate ripen this fruit at a steady, gradual pace.