

# 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 2021 GROWING SEASON

The winter weather began with rainfall that was above normal with very cold temperatures in January and early February. The wet weather was followed by a brief period of abnormally warm and dry weather causing the grapevines to begin growing in March. The warm May weather allowed the vines to grow quickly and was ideal weather for bloom and fruit set. In August, the weather became very warm causing the crop to quickly go through veraison. As we entered Autumn, the marine layer remained along the coast of the Santa Maria Valley keeping the temperatures cool at night and allowed the fruit to maintain bright acidity. The ideal weather helped the fruit generate brilliant color complemented by flavors of ripe cherry, boysenberry, and blackberry. We began harvest in late September and completed in early October.

## 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

### 2021 CLARK & TELEPHONE PINOT NOIR

*Santa Maria Valley  
Santa Barbara County*

Deep purple garnet in color with lavish aromas of warm blackberry pie, raspberry, licorice, and white pepper. Bold and sophisticated on the palate with flavors of dry cherry, crushed lavender, and chocolate covered blueberries. 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

