



## CLOS DE LA TECH

SANTA CRUZ MOUNTAINS

What we'll do for love. When you've set your heart on something, "no" is not an option. Disappointments are opportunities to learn. And each year we have expectations that the vintage will be transcendent.

TJ Rodgers and Valeta Massey "LOVE Burgundy." Clos de la Tech has (quite literally) grown out of that love and commitment to making the best Pinot Noir in the New World. With three vineyards—one in Woodside and two in the Santa Cruz Mountains appellation—the Clos de la Tech brand is characterized as much by a Silicon Valley mindset that anything is possible as its Pinot Noirs are characterized by their excellence and ageability.

Pinot Noir grapes are some of the most finicky and difficult grapes to grow. Thin skins are easily damaged by temperature fluctuations. Exceptionally tight clusters prevent proper spray coverage to fight disease. And being a late-ripening grape, each day the clusters remain on the vine creates a high-stakes risk/reward decision. Clos de la Tech's first barrel of wine was made from 1994 grapes. Since then, high altitude vineyards with steep slopes, thin soils, and capricious climate have brought challenges. The winery's response is innovation.

After a cold spell killed every flower in 2005, Clos de la Tech came back with row-by-row mini-greenhouses, improving yield during bad weather and good. Mountain slopes with up to 35% grades spurred invention of a self-leveling tractor run on cables. Drones monitor for disease as well as spray for disease prevention. The weather stations monitor disease potential, minimizing sprays and also monitoring soil and leaf water potential. Vines are watered only when they're thirsty.

Hand farming, tipping, thinning, and harvesting techniques mean that Clos de la Tech crew members touch every single cane. Whole clusters of grapes are crushed by foot, reducing seed tannin in the wine. Juice flows by gravity to fermentors with native yeasts and no additional manipulation from pumping or filtration. Sensors automatically report fermentor temperatures and Brix levels, which are closely monitored. Wine is aged in caves tunneled into the mountain, resting in Francois Frères barrels 16 months—or longer if needed.

Challenging climate. Intensive hand-farming. Incredibly low yields. The results are worth it. When love is bottled, it has a Clos de la Tech label.