

# COLLUVIAL

Las Nenas

2014 PINOT NOIR  
STA. RITA HILLS, CALIFORNIA

**COLLUVIAL** is the culmination of a project conceived several years ago. Following the financial crisis, I found myself out of work. My wife, Edna, suggested—both for my benefit and her sanity—that I consider immersing myself in something I was passionate about. My love of wine, a hobby I'd enjoyed since the 90's, made the answer obvious.

While continuing my job search, I decided to enroll in the Intensive Sommelier Program at the French Culinary Institute (FCI; now the International Culinary Center). The program consisted of 200 hours of intensive study both via textbook, lectures and (most importantly) the tasting of wines from all regions of the world. My teachers were Master Sommeliers who prepared us to sit for the first two examinations of the Court of Master Sommeliers. I graduated at the top of my class and went on to earn pins for successfully completing the Court of Master Sommeliers initial exams, thereby earning my Certified Sommelier designation.

While I then took on several small projects—including the Wine Program of Star Chefs in NYC—my real break came from a phone call I received from Foxen Vineyards. That phone call led to my role as a Foxen Harvest Crew Member for three Vintages (2012, 2014, 2016) and a very strong relationship to both my crewmates and with Billy and Becky. Foxen's Billy Wathen (Winemaker and Co-Owner) and his wife Becky Barieau (Controller) not only opened their home to me, but also continued my education and exciting journey into the wine business.

Although I ultimately returned to my career as a currency trader, I remain fully committed to my wine work, devoting much free time and many vacations to California.





I registered **ClusterFreak™** Wine Vintners, LLC in 2015 and I'm in the midst of the trademark registration process for our brand names; **Co'Iluvial™** and **ClusterFreak™**. **Co'Iluvial™** boasts classic varietals at a premium tier, while **ClusterFreak™** introduces a diverse range at an approachable level.

**Co'Iluvial™** represents, as the back label suggests, some of the best "terroir" in vineyards across the world. The artwork reflects my most cherished blessing—"Las Nenas", my beautiful daughters, as symbolized by the three roots Ema, Adriana & Marisabel.

The 2014 **Co'Iluvial™ "Las Nenas"** Pinot bottling is grounded in the majesty of California's Santa Rita Hills AVA (American Viticultural Area). The fruit is drawn from the John Sebastiano and La Encantada Vineyards. John Sebastiano, tucked into the far eastern edge of the appellation, is one of California's rising stars. The wines from this area tend to be darker, heavier with rich fruits. They can also possess a certain level of minerality, along with wonderful balancing acidity. Soils are clay-loam underlaid by limestone and vary greatly in depth due to the nature of the slope and swales. La Encantada, Vineyard, originally planted and owned by Richard Sanford, is mostly planted to Pinot Noir on the westernmost edge of the AVA and is one of the coolest sites in the appellation. Soils are a combination of clay, loam, shale and sand, which I believe contribute to the mineral notes on this elegant bottling.

The 2014 **Co'Iluvial™ "Las Nenas"** is a blend of 4 clones: Dijon 115, 667, 777 & 2A. Whole berries are destemmed into open fermenters with 2-5 day pre-innoculate cold maceration. Fermentation lasted approximately two weeks with two daily punchdowns. Barrel program included 17 months in multiple French Cooper barrels 18% new. Alcohol measured a pleasant 13.4%.

## Tasting Notes

A gorgeous ruby color in the glass is matched by pretty aromatics and an elegant, stylish and smooth texture in the palate. Bright, luscious aromas of tart red cherry and hints of black raspberry are accented by a touch of dried purple flowers as well as some pleasant earthy undertones. Balanced with lively acidity and a lengthy layer of minerality that extends on the back palate. Although the wine will age gracefully, we suggest decanting (aeration) if you are opening when young.

## Food Pairings

Tuna Tartare, Sushi and Salmon with Wild Mushrooms will create perfect seafood matches to this bottling. In the hearty complex **Co'Iluvial™** will stand up perfectly to Pork Loin with Cranberry Purée or Lamb Chops with Mushroom Risotto.

Fernando B. Fernandez,  
Certified Sommelier, CMS

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