

APPELLATION WINES

2014 SONOMA COAST PINOT NOIR

Influenced by the ocean and shaped by complex geology

VINEYARD DETAILS

Sourced from a variety of special vineyards:

Gap's Crown, Goldrock, Griffin's Lair, Kanzler, Klopp, and Walala.

TECHNICAL DETAILS

Harvest	August 27 – October 9, 2015
Fermentation	5-ton open tops / 5 day cold soak / 14 day average ferment / 7% whole cluster
Oak	55% new French oak / 15 month
Alcohol	14.45%
PH	3.55
Titrateable Acidity	5.9 g/L
Bottling Date	December 1- 4 2015

TASTING NOTES

Nose: Lifted red fruits, smells like the coast, herbs, freshness, spring tips, citrus tones, cedar, earth.

Mouth: Precise fruit, red and crisp, fresh, pretty texture: grippy with bitter chocolate, rose hips.

FACTS OF NOTE

FERMENTATION

7% whole
cluster

A FIRST

Some lots 100%
concrete aged

VINEYARDS

Geographical split
between true
coast and inland

The Sonoma Coast appellation overlaps with that of the Russian River Valley in many places and is similarly shaped by the ocean. Local geology can be complex here, a direct result of being located on the intersection of two tectonic plates. For this wine, we find ourselves drawn to vineyards that are particularly influenced by the Pacific Ocean and are fortunate to work with some spectacular sites. They work together to form a singular wine that is distinctively Sonoma Coast.

The vineyards we source from lie in both the southern portion of the appellation and in the northern true coastal zone. In the southern area, the Petaluma Wind Gap and the San Pablo Bay drive cooler temperatures and provide us with deep flavors and richly textured wines. On the coast, the vineyards from the northern coastal reaches contribute more of the savory and spice characteristics that we love.

