

APPELLATION WINE

2015 SONOMA COAST PINOT NOIR

Overwhelmingly “true” Sonoma Coast

VINEYARD DETAILS

Sourced from a variety of special vineyards: Freestone - Quarter Moon, Ferguson and Pastoral, Gap's Crown, Goldrock, Griffins Lair, Kanzler, Pratt, Sunchase, Walala.

TECHNICAL DETAILS

Harvest	August 29 – September 15, 2015
Fermentation	stainless steel, wood and concrete open tops / 5 day cold soak / 14 day average ferment / 2% whole cluster
Oak	36% new French oak, 14 months / 15% aged in wood tank / 1% aged in concrete tank
Alcohol	14.3%
pH	3.46
TA	6.4 g/L
Bottling Date	November 28 – 30, 2016

TASTING NOTES

Nose: Every dark cherry you can imagine, dark fruits, coastal freshness and touches of citrus peel.

Mouth: Dark and opulent fruits. Structured and mouth filling. Cherry, black plum, slight savory notes with a smooth and lengthy finish.

FACTS OF NOTE

FERMENTATION
**2%
whole cluster**

AGING
**wood and concrete
tank in addition
to barrique**

CELLAR
**if you can wait,
lay this wine
down**

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. The vineyards from the coastal reaches contribute more of the savory and spice characteristics that we love as well as great structure and poise.

