

APPELLATION WINE

2016 SONOMA COAST PINOT NOIR

# The Western Edge personified

## VINEYARD DETAILS

**Sourced from a variety of vineyards:** Bootlegger's Hill, Balleto Watertrough, Burnside Balleto, Freestone Pasterale, Freestone Quarter Moon, Gap's Crown, Kanzler, Thorn Ridge, Marshall, Sexton.

## TECHNICAL DETAILS

Fermentation	75% Stainless Steel open tops / 19% Concrete open tops / 7% Wood open tops / 6% Whole Cluster
Oak	44% New French Oak for 15 months / 16% Concrete tank for 10 months / 2% Wood tank
Alcohol	14.0%
pH	3.59
TA	6.4 g/L

## TASTING NOTES

**Nose:** Baked mixed berries with hints of cacao nibs and raw black currants tease the senses. Secondary aromas of forest floor and Herbs de Provence shine through to delight.

**Mouth:** Loganberries and Santa Rosa Plums are electric on the palate. Silky tannins for a long, smooth finish.

## FACTS OF NOTE

SOURCING

Western Edge of  
Sebastopol Hills  
and Freestone

AGING

15% aged in  
concrete for 10  
months

FERMENTATION

6%  
Whole Cluster

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. Together, they 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.

