

VINEYARD DETAILS

Vineyard Marshall, Bootlegger's Hill,

Freestone, Cerise

Clones 115, 828, 23, Pommard

Orientation North/East
Trellising VSP

TECHNICAL DETAILS

Fermentation 65% Concrete fermentation / 32% Whole cluster / 30% Stainless

steel

Oak	39% New French Oak for 22 months / 25% Concrete for 16 months
Alcohol	14.2%
рН	3.64
TA	5.9 g/L

TASTING NOTES

Notes: Rich, dark blue fruit, vibrant dark cherry and a whisper of oak.

Palate: Rich with excellent tension and body. Spherical, with a lengthy, pure finish.

FACTS OF NOTE

ELEVAGE

22 Months

SOURCED

Anderson Valley, Sonoma Coast, & Russian River Valley WHOLE CLUSTER

32% Whole cluster

In 2017, Mother Nature delivered a concentrated harvest and our talented team worked tirelessly to bring the fruit in at peak quality. These wines are inspired by our desire to capture the essence of many of California's best vineyards for Pinot Noir and Chardonnay. This place-driven focus guides every decision in both vineyard and cellar, and each year we strive to produce exemplary representations of vintage and terroir.

Unshackled from geographic constraints, this is a wine that comes straight from the heart of our winemaking team. 4-Barrel is a singular wine, the components of which change each year but whose promise and reason for being remain the same – a winemaker's pledge to unearth a remarkable story from each vintage. Simply the best blend we can craft from four special barrels with no vineyard or appellation restrictions.

The task for this wine is great. Selecting just four barrels from the countless individual lots that we nurture every vintage is a challenge we excitedly accept. In 2017, we sourced from three different AVAs: Russian River Valley, Sonoma Coast and Anderson Valley—the result, a wine full of power, precision and finesse complemented by our decision to keep the wine unfiltered, guarding the essence of what makes this wine truly unique.

