



BRIX AT HARVEST: 24.4°

pH: 3.67

TOTAL ACIDITY: 5.3 g/L

ALCOHOL: 13.8%



2018

**PINOT NOIR**

**SONOMA COAST**

### THE WINE

In an effort to produce a wine that pays honorable tribute to the esteemed AVA, we source our grapes from premium sites throughout the region. This blend includes several of the vineyards that have shown as standouts within the vast and rugged Sonoma Coast.

### SOURCING

Richioli, Cartan Vineyard, Tina Marie

### VINEYARD NOTES

From the cool diurnal shifts in the south, to higher elevations in the North, there is a striking contrast to the concentration of fruit and high acidity. Cool, dry and long growing seasons in this maritime climate are essential, yielding wines of balance and complexity.

### VARIETAL COMPOSITION

100% Pinot Noir

### VINTAGE NOTES

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

### WINEMAKING NOTES

Fermented separately in small open-top fermenters with gentle punch-downs. Maintained at moderate temperatures until dry, basket-pressed, and racked to 35% new French oak for 11 months.

### TASTING NOTES

Fresh pomegranate, strawberry, ripe Bing cherry with notes of sarsaparilla. Tart cranberry carries throughout with a touch of mace and silky refined tannins.

### RELEASE DATE

July 2019