



V.2018 RESERVE PINOT NOIR MENDOCINO COUNTY

VINEYARDS

Our Reserve Pinot Noir is the embodiment of all of our favorite characteristics from some of the most acclaimed Pinot Noir growing regions in the state. Floral and spicy aromatics from Mendocino County, and bright red fruit with integrated, soft tannins from the Russian River Valley and Carneros, come together to make this beautifully balanced Pinot Noir.

VINTAGE

From start to finish, 2018 was a very steady season, offering weather that was reminiscent of years prior to drought. Budbreak came later in the spring with very little concern about frost, leading into steady growing temperatures with occasional rain. There were intermittent heat spikes in June and July, though not prolonged, pushing the season along. August was temperate, allowing slow ripening and complex flavors to develop. Higher than average yields and excellent quality brought about a fruitful harvest beginning in late August.

WINEMAKING

- Hand-picked
- Cold soaked and saigned to concentrate flavor and aromatics
- Average of 8-12 days fermenting at moderate temperatures
- 9 months, 40% new French oak barrels

TASTING NOTES

Crafted from hillside Mendocino County vineyards, our Pinot Noir offers notes of ripe Bing cherry, blackberry, and touches of clove.



APPELLATION: MENDOCINO COUNTY

ALCOHOL: 13.9%

BRIX: 24.4°

PH: 3.67

TOTAL ACIDITY: 5.8 G/L