

VARIETAL 10 AVA G BRIX AT HARVEST 2 pH 3. TOTAL ACIDITY 5. ALCOHOL 14

L 100% Pinot Noi:
A Green Valley
AT 24.3°
H 3.50
Y 5.5 g/L
D 14.1%

artin

2017 **PINOT NOIR** Hallberg Ranch

THE WINE

Quintessential cool-climate Green Valley, this wine embodies the balance of bright, high toned fruit, a mineral driven round body and silky refined tannins.

SOURCING

Hallberg Ranch

VINEYARD NOTES

Revered for it's impeccable fruit, Hallberg Ranch is 100% dry-farmed vineyard set on rolling hills of the southern edge of the Green Valley in the heart of the Russian River Valley. We source from two blocks designated to the Cruz Clone and Clone 828 on the far northern edge of the ranch.

VARIETAL COMPOSITION

100% Pinot Noir

VINTAGE NOTES

Record setting rain and cooler temperatures lengthened dormancy, with first signs of budbreak mid-March. Hotter than average days brought Harvest mid-August with lower than average yields.

WINEMAKING NOTES

Fermented separately in small open-top fermenters with gentle punch-downs. Maintained at moderate temperatures until dry, basket-pressed, and racked to 40% new French oak for 12 months.

WINEMAKER

Lindsey Haughton

TASTING NOTES

Tart cranberry, fresh pomegranate juice and trumpet mushroom. Delicate herbaceous undertones and a fruit-driven sweetness throughout, carried by crisp edges and a touch of graphite.

RELEASE DATE

November 2018