



WINE STATISTICS

VINEYARDS:	27% Ricci; 24% O Tirado; 20% Stage Gulch; 12% Schug Estate; 12% Sangiacomo; 5% other
APPELLATION:	Sonoma Coast
HARVEST DATES:	September 5 th through September 24 th , 2016
SUGAR AT HARVEST:	24.4 degrees Brix average
FERMENTATION:	Stainless Steel Tank with pump over 2-4 times daily, followed by malo-lactic fermentation in neutral oak casks.
AGING / COOPERAGE:	Neutral oak casks, stainless steel, and neutral 60 gallon French oak barrels
ALCOHOL:	13.8% by volume
ACIDITY:	TA = 0.62 g/100ml; pH = 3.62
PRODUCTION:	15,048 cases (12 x 750ml)
RELEASE DATE:	January 1 st , 2018
WINERY RETAIL:	\$25 per 750ml bottle

WINEMAKER'S NOTES

This 100% Pinot Noir cuvee reflects the cool microclimate of the Sonoma Coast AVA, selected from vineyards in the western portion of Carneros and the Petaluma Gap. The cool windy climate and low yield of these vineyards allow Pinot Noir grapes to mature slowly while retaining their natural acidity, with bright flavors of red cherries, raspberries and spice. We showcase the elegant side of Pinot Noir by aging in large neutral oak casks and older French oak barrels to keep new oak flavors to a minimum. Lively acidity on the finish makes it an ideal accompaniment to grilled fish and fowl or barbecued meats.