

AROMA

black raspberry, forest floor, baked rhubarb

FLAVOR

Bing cherry, soy jerked beef, maitake mushroom

FOOD PAIRINGS

shoyu ramen, E NC BBQ, wild mushroom flatbread

VINIFICATION

18.7 tons hand-harvested & sorted on Aug 21, 24 and Sept. 7. All clones co-fermented (15% whole cluster) in open top fermenters using both wild & cultured yeasts. A 5-day cold soak preceded regular cap management during the 12-16 day fermentations. Aged for 11-months in 15% new oak. Settled for 1-month in tank prior to bottling.

SITE

From a selection of premier Sonoma Coast vineyards including Teac Mor & Goldridge. Pinot Noir clones Pommard, 777 & Martini planted in gravelly loam soils known locally as Goldridge, in modest elevations of +/- 200 feet. Defining features of this complex region include the omnipresent Pacific Ocean, its coastal forests & the fog-catching de Santa Rosa watershed.

NOTES

Our Pinot Noir has always been about expressing the essence of the coast. There is a coolness to these wines—a sour red fruit, rhubarb, pomegranate, sweet tart thing that you get only from sites in ocean-impacted zones in Sonoma— shows this. It is a blend of our stalwart Teac Mor Vineyard near Sebastopol (situated in the lowest part of the valley where all the fog eddies out) with a little piece of Martini Clone Pinot we grabbed from John Balletto's vineyard out on Burnside Road next door to Littorai. The resulting wine, in character with the vintage, is at once powerful yet graceful.

DETAILS

Vineyard: Goldridge, Teac-Mor
Appellation: Sonoma Coast
County: Sonoma
Winemaker: John Raytek
Production: 1150 cases
Anticipated maturity: 2017-2024
pH: 3.5
Brix: 22.3

Total acidity: 6.3 g/l
Residual sugar: 0.2 g/l
Alcohol: 12.9%
Yield: 2-3 T/acre
Clones: Pommard, 777, Martini
Harvest date: 8/21, 8/24 and 9/7
Bottling date: 6/27/2017

