

2017 SONOMA COAST PINOT NOIR

THE VINTAGE

Promising start to the growing season with steady rain followed by dry spells which allowed for the soil profile to fill up progressively. Warmer months was a rollercoaster between mild/hot days and nights remained cool allowing the grapes to develop with great potential. Wine will show a refinement to the tannin structure which will allow for early consumption but will age gracefully due to a phenomenal acid structure with mid-term cellaring. Small Batch Quantity three barrels.

THE WINE

You are first introduced the fragrance of earth tones of black mushrooms with dried florals and hints of herbs. This expands into the sweetness of cherry jam, dark berries. The palate reverbs the aroma only intensified. Tannins are rounded and fossilized minerality with a smooth mouthfeel accented by solid acid structure.

FOOD AFFECTIONS

You can be creative for any taste you are in the mood to share. Our suggestions to pair with or create your own pairing.
Charcuterie: Non-lean meats (Salami, Chorizo), Cream Style Cheeses (Brie), Goat
Pastas with rich tomato or cream sauces
Pizzas: Thick tomato sauce based, Combination
Fish: Salmon, Tuna (Maguro), Trout
Meats: Steaks – Rib Eye, Strip



VARIETAL
100% Pinot Noir

APPELLATION
Sonoma Coast

HARVEST
August 30-31

OAK
11 months

ALCOHOL
13.0%