



Three Sisters Vineyard Pinot Noir
Fort Ross – Sea View
Sonoma Coast
2011

Vineyard Character

The climate is moderate in this area of the far western reaches of Sonoma County due to the closeness of the body of ocean. This grape studded view lies upon the second ridge inland from the coastline at Fort Ross. Here above the fog line the skies are clear and pristine, yet in the winter the rain falls harder and denser than anywhere else in Sonoma County. The Three Sisters Vineyard consists of two small vineyard blocks: the Meadow, and the Lambing Barn Ridge, as this land was originally used for raising sheep. Both sites are planted with clones 777, 115, and Pommard, and the soil is a mix of Josephine and Gold Ridge soil.

This petite vineyard is trained on a vertical trellis system with the fruit hanging just 24 inches above the ground. The vines are densely spaced and thinned between two and three pounds of fruit per vine. These practices all insure even ripening and mature fruit character in the wine. After picking, the whole berries undergo a long cool fermentation to generate skin contact and expose fruit character, while fermenting with wild yeast. The juice is transferred into oak barrels with a touch of residual sugar remaining to complete the fermentation process in barrel until dry, resting in 60% new French oak for 10 months before bottling. This wine is neither heat nor cold stabilized, and is un-fined and unfiltered, clarified only by racking before bottling.

Case Production: 178

Tasting Notes

The 2011 Three Sisters Vineyard Pinot Noir has a gorgeous nose of ambrosia; cranberry and strawberry, along with graphite and toast nuance with a deeper cherry core. The elegantly textured palate is firm with delicate and balanced red-berry crispness. Drink 2015 – 2028.

Historical Acclaim

2011 Vintage

- 94 pts. Antonio Galloni, Vinous
- 92 pts. Josh Reynolds, IWC

2010 Vintage

- 93 pts. Antonio Galloni, The Wine Advocate

Winemaker: Bryan Kvamme

Consulting Winemaker: Erin Green