



Sonoma Coast Pinot Noir
Sonoma Coast
2011

Vineyard Character

This wine is a blend of selected Single Vineyard Pinot Noir estate grapes.

The grapes are picked between 25 and 27 degrees brix to ensure mature ripe fruit flavors. After picking, the whole berries undergo a long cool fermentation to generate skin contact and expose fruit character, being fermented 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. It rests in 75% new French oak on its gross lees for one year. The wine is neither heat nor cold stabilized, and is un-fined and un-filtered.

Case Production: 271

Tasting Notes

The 2011 Sonoma Coast Pinot Noir has aromas of clove spice, dark dried currants, ripe cherry, and nutmeg. This medium bodied wine has roundness and structure, allowing the flavors of red and black cherries to fill your mouth.

Winemaker: Bryan Kvamme

Consulting Winemaker: Erin Green