



Sonoma Coast Pinot Noir
Sonoma Coast
2013

Vineyard Character

This wine is a blend of our vineyards from the northern Sonoma Coast in the Fort Ross- Seaview AVA. The wine consists primarily of clone 115.

Growing Year

The 2013 growing year was the second dry year in a row for Sonoma County. It was an especially dry spring and warmed up early, so the vines got an early jump on the season. Bloom came along in early May and the temperatures were perfect for berry pollination. The clusters ended up setting an abundance of berries. We had to do quite a bit of cluster thinning to maintain our desired crop levels and to get some sunlight and air movement into the canopy. Harvest came early as well. Fortunately, we had cooler temps about midway through, which slowed down picking and allowed us to catch up on things - including sleep! Harvest was complete after 7-8 weeks.

Wine Statistics

The grapes are picked between 25 and 26 degrees brix to ensure mature ripe fruit flavors. After being picked, the fruit undergoes a five-day cold soak for the early extraction of flavors and color, followed by a wild yeast fermentation that promotes greater character and depth when the wine matures. The grapes in the fermentation tank are pressed and the wine is barreled down un-racked while it is still fermenting, allowing it to “marry” with the new French oak barrels. The wine completes the sugar and the malolactic fermentations in barrel and then ages on its gross lees for one year in 65% new French oak. Our Pinot Noirs usually do not require racking or aeration during aging. The wine is neither heat nor cold stabilized, is un-fined and un-filtered, clarified only by racking before bottling.

Case Production: 634

Tasting Notes

The 2013 Sonoma Coast Pinot Noir has aromas of cherry cola, rhubarb, spiced plums and potpourri. On the palate, raspberries with cream and spicy blackberry jam flavors, with great balance and a lengthy finish.

Winemaker: Bryan Kvamme

Consulting Winemaker: Erin Green