AROMATICS
This Petaluma Gap Pinot Noir reveals dark aromas of blackberry, black cherry and ripe currants in the nose with a dust of cocoa.

ON THE PALATE
The 2017 Sonoma Coast Pinot Noir delivers dark black fruits that slowly melt into all areas of the mouth. There is focused acidity and fine dry tannins that carry the rich blackberry, anise, cedar, black licorice and mocha flavors toward the mid-palate, leading to a lingering juicy finish of black cherry and dried currants.

FINISHED WINE DETAILS

VINEYARD SOURCE
Griffin’s Lair, Spring Hill, Sonoma Stage

CLONE
Griffin’s Lair: 667, 115
Sonoma Stage: 667
Spring Hill: Calera, 777

HARVEST DATE
September 2017

TYPE SIZE OF FERMENTATION VESSEL
100% Barrel aged in French oak (228 Litre), 27% new oak

BARREL AGING
15 months in Ermitage, Tarnaud, Francois Freres, Boutes, Rousseau, Mercurey, and Atelier

ALCOHOL
14%

pH
3.60

T.A.
5.96 g/L

WINEMAKER
Cabell Coursey

BOTTLING DATE
January 14, 2019

CASES PRODUCED
245 cases

RETAIL PRICE
$48