



2015
PINOT NOIR
SPRING HILL VINEYARD
SONOMA COAST

The fact that it's been said a million times makes it no less true: Pinot Noir is site-sensitive. Our site, Spring Hill Vineyard, has seven different clones of Pinot Noir planted, all for good reasons. Of those, we chose three – Swan, Calera and Pommard 5 – again, for good reasons. Swan offers intense aromatics – raspberries, strawberries, cranberries – and a distinctive spiciness. Calera has a velvety texture, pronounced acid and earthy aromas. And Pommard adds weight, color and dark plummy flavors. Together they make what we think is a complete wine.

It all begins with classic red fruit aromas of strawberry and cherry, with a whiff of earth reminiscent of red beets and caraway seeds. A little aeration intensifies this potpourri, with black tea in the mid-palate and pomegranate on the finish. While the wine is soft and enveloping on entry, it's sappy and snappy on the finish.

VINEYARD: *Spring Hill Vineyard*
ELEVATION: *500 ft.*
SOILS: *Steinbeck / Los Osos*
EXPOSURE: *West Facing*
CLONES: *Calera, Swan, Pommard 5, Rootstock 101-14*
BRIX AT HARVEST: *23*
HARVEST DATE: *7 Sept. 2016*
FERMENTATION: *10% Whole Cluster, 17 Days on Skin, Native Yeast*
COOPERAGE: *Louis Latour*
AGING: *16 mos, 25% new oak*

5 BARRELS PRODUCED

\$43

