



# TWOMEY

2017  
MONUMENT TREE VINEYARD  
PINOT NOIR  
ANDERSON VALLEY

## TASTING NOTES

### APPEARANCE

Deep ruby

### AROMAS

Savory umami with sage underbrush, mixed forest floral notes and a hint of grapefruit citrus

### PALATE

Elegant, complex and focused with star anise, wild berries and bramble

### MOUTHFEEL

Well-structured; nuanced with bright acidity and layered dark fruit

### FINISH

Dusty cocoa tannins and notes of wood and spice

### PAIRING

Stuffed mushrooms, grilled lamb chops or beef and mushroom stroganoff

## NOTES FROM THE VINEYARD

The 2017 growing season in Anderson Valley began with a wet winter and mild spring. Budbreak followed a normal seasonal pattern, commencing in late March. Conditions for flowering were ideal, and the resulting yields were similar to historical averages. As the season progressed, the summer was quite warm with several heat spikes from June through September. The early morning fog and predominantly north-eastern exposure of Monument Tree Vineyard helped moderate the heat spikes, and although harvest was very early for the Deep End of the Anderson Valley, quality was excellent. The classic savory, spice and resinous notes we find in Monument Tree are complimented by bright fruits and a layered, structural depth indicative of the warm season.

## HARVEST DATES

September 9-14, 2017

## ALCOHOL

14.2%

## AVERAGE BRIX

23.7°

## BARREL AGING

16 months in barrel, 9 months on primary lees

## BARRELS

100% French Oak, 32% new

## WHOLE CLUSTER

31%

## RELEASE DATE

March 2020