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2017 ANDERSON VALLEY PINOT NOIR

TASTING NOTES

APPEARANCE

Deep garnet

AROMAS

Black cherry, wild strawberry, rose petals, brown sugar, wet forest floor of cedar, sorrel and pollen

PALATE

Lively acidity of carob, baked apple and cranberry

MOUTHFEEL

Velvety tannins with well-integrated oak

FINISH

Bright and energetic with great depth and elegant punctuation

AGEABILITY

Given its youthful tannins, this wine will age beautifully for seven to 10 years with proper cellaring conditions

PAIRING

Mixed mushroom risotto with a shaved parmesan beurre blanc reduction

NOTES FROM THE VINEYARD

2017 began with strong winter rains that were welcome after years of drought. Budbreak came as expected in late March, followed by good flowering conditions and a set that led us to expect a larger than average crop. Then, an intensely hot summer with two extended heatwaves followed. Harvest was a very brief two week affair, albeit a little later than in recent vintages. The warmer, more inland location of Ferrington Vineyard coupled with its sandy, gravelly soils guaranteed fruit would have great flavor density. Closer to the coast and with clay soils that retain moisture, Monument Tree Vineyard was picked several weeks later. These differences in grapegrowing sites allow us to harvest sequentially throughout the season and find a distinct expression of Pinot Noir uniquely from the Anderson Valley.

VINEYARD

Monument Tree Vineyard Ferrington Vineyard

HARVEST DATES

August 31-September 14, 2017

ALCOHOL

14.3%

AVERAGE BRIX

23.5°

BARREL AGING

13 months in barrel, 11 months on primary lees

BARRELS

French Oak: 100%, 31% new

WHOLE CLUSTER

24%

RELEASE DATE

April 2019

