

ESTABLISHED 1977

LAKE SONOMA

WINERY

2018

SONOMA COAST

PINOT NOIR

WINEMAKER NOTES

2018 began with a cool spring and good rainfall. Moderate summer temperatures brought slow ripening and an extended warm fall meant later flavor development and overall balance. We saw ripe tannins with beautiful color and flavor depth while keeping good structural acidity.

100% Malolactic fermentation. Aged 6 months in 25% new French oak and 75% neutral oak and stainless steel.

TASTING

Bright aromas of Ranier cherry, vanilla and fresh earth lead the way to a rich palate of red cherry, nutmeg and baking spice. A nuanced wine with a lengthy finish.

Pinot Noir is an ideal match for duck, pork and cheeses. Pair this wine with marinated seared duck breast with fresh thyme and a mushroom risotto, or grilled pork with summer salad and root vegetables.

COMPOSITION

100% Pinot Noir
Alcohol: 14.2%
pH: 3.79
TA: 5.8 g/L
RS: 0.5 g/L

