



2018
Upper Russian River
Pinot Noir

Winemaking Method: Our Dijon, and Pommard clone Pinot Noir organic vineyards were harvested early in the cool morning hours to preserve fruit freshness and avoid macerating the berries. After slowly destemmed and crushed into small fermentation vats, the must was cold soaked for two days. Once fermentation begins, pump-over twice daily until 5 brix then reduced to once a day. Gently pressed to .8 bar when brix reads 0 and racked and aged for 12 months.

Winemaker Notes: Elegant ripe fruit flavors balanced with mineral and oak overtones.

Aging: twelve months of aging in a combination of French oak and stainless steel.

Aromas: Raspberries, rose pedals and butterscotch.

Flavors: Raspberries, vanilla and toasted oak.

Pair With: Grilled lamb, salmon and organic vegetables.

Harvest Date: 9/28/2018

Bottling Date: 11/14/2019

Grapes: Pinot Noir clones Pommard, 115 and 667

Organic Certification: CCOF

Brix at Harvest: 26.5

Alcohol at Bottling: 14.7% by volume

TA at Bottling: 0.467 g/100 mL

pH at Bottling: 4.09

