



WINE STATISTICS

VINEYARDS:	36% Schug Estate Block 8 (Pommard); 32% Block 9 (Pommard); 22% Block 10 (Dijon clone 115); 10% Block 4 (UCD clone 13)
APPELLATION:	Carneros
HARVEST DATES:	September 21 th through October 6 th , 2012
SUGAR AT HARVEST:	24.7 degrees Brix average
FERMENTATION:	9 days in stainless steel punch-down fermenter, with cap submersion at 6 to 24 hour intervals
AGING / COOPERAGE:	Aged 16 months in 21% new and 79% in 1 to 3 year old French oak barrels
ALCOHOL:	14.1% by volume
ACIDITY:	TA= 0.64 g/100ml; pH = 3.48
PRODUCTION:	546 cases (12 x 750 ml); 8 cases magnums (6 x 1.5L)
RELEASE DATE:	November 1st, 2014
WINERY RETAIL:	\$45 per 750ml bottle

WINEMAKER'S NOTES

The Schug Estate vineyard sits at the base of a high ridge at the windy western edge of the Carneros AVA in Sonoma County. This bottling highlights several clones of Pinot Noir grown on individual blocks, each vinified and aged separately. The weighty meatiness and smokiness of the Pommard clones planted in Block 8 and 9 is enhanced by the fruity exuberance of the Dijon 115 clone in Block 10, and UCD 13 clone in Block 4. A bouquet reminiscent of roses, ripe cherries and spice lead to rich flavors of black cherry and plum, all finishing with hints of tobacco and spicy new oak. This wine is perfect for the collector's cellar, and will continue to age gracefully for up to 10 years.