



WINE STATISTICS

VINEYARDS (clones):	100% Schug Estate Vineyard 50% Block 8 (Pommard 4); 18% Block 9 (Pommard 5); 16% Blocks C,P (Dijon 667); 14% Block 10 (Dijon 115); 1% Block 6 (Swan A); 1% Block 4 (Martini 13)
APPELLATION:	Carneros
HARVEST DATES:	August 26 th through September 16 th , 2013
SUGAR AT HARVEST:	24.5 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 35% new French oak barrels, and 65% in 1 to 3 year old French oak barrels
ALCOHOL:	13.7% by volume
ACIDITY:	TA= 0.66 g/100ml; pH = 3.45
PRODUCTION:	457 cases (12 x 750 ml); 10 cases magnums (6 x 1.5L); 10 x 3.0L bottles
RELEASE DATE:	September 1st, 2016
WINERY RETAIL:	\$45 per 750ml bottle

WINEMAKER'S NOTES

The Schug Estate vineyard sits at the base of a high ridge on 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 in Block 8 (planted in 1989) and Block 9 (2003) is enhanced by the fruity exuberance of the Dijon clones in Block 10 (1997) and small blocks C and P (1999). The Martini and Swan clones in Blocks 4 and 6 (1989) offer spice to the blend. Strong afternoon winds affect these sites, resulting in small berries and slower ripening with great concentration of aroma and flavor. A bouquet reminiscent of roses, ripe cherries and a meaty smokiness lead to savory flavors of black cherry and plum, 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 a decade or more.