

# SCHUG

## Estate Grown

### 2015 Carneros Pinot Noir, "Estate Grown"

#### 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). 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.

#### WINE STATISTICS

<b>VINEYARD (clones):</b>	100% Schug Estate Vineyard 46% Block 9 (Pommard 5); 38% Block 8 (Pommard 4); 13% Block 10 (Dijon 115); 3% Blocks C and P (Dijon 667)
<b>APPELLATION:</b>	Carneros
<b>HARVEST DATES:</b>	August 21 <sup>st</sup> through September 12 <sup>th</sup> , 2015
<b>SUGAR AT HARVEST:</b>	24.3 degrees Brix average
<b>FERMENTATION:</b>	9 days in stainless steel punch-down fermenter, with cap submersion at 6 to 24 hour intervals
<b>AGING / COOPERAGE:</b>	Aged 16 months in 47% new French oak barrels, and 53% in 1 to 3 year old French oak barrels
<b>ALCOHOL:</b>	13.8% by volume
<b>ACIDITY:</b>	TA= 0.63 g/100ml; pH = 3.58
<b>PRODUCTION:</b>	702 cases (6 x 750 ml); 10 cases magnums (6 x 1.5L); 10 x 3.0L bottles
<b>RELEASE DATE:</b>	April 1st, 2018
<b>WINERY RETAIL:</b>	\$45 per 750ml bottle