

# 2017 SONOMA COAST PINOT NOIR



**Winery Retail:** \$30

**Alcohol:** 13.5% by volume

**Harvest Dates:** Sep. 4 - Sep. 20, 2017

**Vineyards:** 34% Ricci

26% Stage Gulch

18% O'Tirado

**Release Date:** January 1st, 2019

**Acidity:** TA=0.64g/100mL; pH=3.56

**Brix at Harvest:** 24.0 degrees

10% Sangiacomo

8% Other

4% Schug Estate

**Fermentation:** Stainless steel tanks with 2-4 pump overs daily, followed by malolactic fermentation in neutral oak

**Aging/ Cooperage:** 1100 gallon neutral oak casks and stainless steel

**Production:** 13,556 cases (12x750mL)

*The microclimates of the Sonoma Coast AVA include the western portion of Carneros and the Petaluma Gap. The cool climate and low yield of these vineyards allow Pinot Noir grapes to mature slowly while retaining their natural acidity, resulting in a balanced wine with ripe flavors, silky texture and crisp acidity. Aged primarily in large oak casks and "neutral" older barrels, this wine exhibits flavors of cherries, strawberries and spice, with a lively finish that is an ideal accompaniment to grilled fish and fowl or barbecued meats.*

**JAMESSUCKLING.COM**  91 POINTS

*2016 Vintage:*

**Decanter** 90 POINTS

*2015 Vintage:*

**JAMESSUCKLING.COM**  93 POINTS



Schug Carneros Estate Winery  
(707) 939-9363 - [www.schugwinery.com](http://www.schugwinery.com)