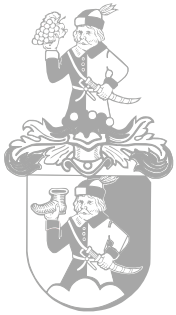


# 2019 SONOMA COAST PINOT NOIR



**Winery Retail:** \$30

**Release Date:** January 1st, 2021

**Alcohol:** 13.5% by volume

**Acidity:** TA: 5.9g/L; pH: 3.65

**Harvest Dates:** Aug. 20 - Oct. 2, 2019

**Brix at Harvest:** 24.4 degrees

**Fermentation:** 10 to 12 days in stainless steel punch-down fermenters, with cap immersion up to 3 times daily

**Aging/Cooperage:** Neutral oak casks, stainless steel, and neutral 60 gallon French oak barrels

**Production:** 11,150 cases (12 x 750ml)

*This 100% Pinot Noir cuvée reflects the cool and windy microclimate of the Sonoma Coast AVA. This climate and terroir provide the ideal conditions for low yields and allow Pinot Noir grapes to mature slowly while retaining their natural acidity, with bright flavors of red cherries, raspberries, and spice. We ensure this Pinot Noir's elegant expression by aging in large neutral oak casks and older French oak barrels to keep new oak flavors to a minimum. Lively acidity on the finish makes it an ideal accompaniment to grilled fish and fowl or barbecued meats.*



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