

2021 SONOMA COAST PINOT NOIR

WINEMAKING DATA:

Winery Retail: \$32

Alcohol: 13.8% by volume

Harvest Dates: Sep. 1st - 29th, 2021

Appellation: 100% Sonoma Coast

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: 10,000 cases (12 x 750ml)

Release Date: July 1st, 2022

Acidity: TA: 5.7g/L; pH: 3.59

Brix at Harvest: 24.4 degrees



WINEMAKER'S NOTES:

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. Increased time on the vine retains the fruit's natural acidity, with bright flavors of red cherries, raspberries, and spice. We ensure the elegant expression in this Pinot Noir by aging in large neutral oak casks, stainless steel, 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.

ACCOLADES:

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THE **tastingpanel**
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92 POINTS

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