



SANGIACOMO

Sonoma Coast

PINOT NOIR

2017

The Sangiacomo family has been farming in Sonoma County since 1927, and for over 50 years has farmed premium wine grapes in Sonoma soil. Three generations of the family have been dedicated to growing some of the finest grapes in Sonoma County and Napa Valley from vineyards that are 100% certified sustainable. We are committed to crafting the finest wines from our estate vineyards and cementing our position amongst the very best in new world California Chardonnay, Pinot Noir, and Cabernet Sauvignon.

THE APPELLATION SERIES

The Sonoma Coast wines are crafted to showcase the exceptional cool-climate sites that we farm in Carneros and the Petaluma Gap. Inspired by our desire to express true varietal character and terroir, individual barrel selections from several estate vineyards are blended together with the thoughtful attention of our winemaker. These wines define our signature style – offering freshness and complexity characteristic of this region.

THE VINTAGE

We breathed a sigh of relief in 2017 as heavy winter rains broke California's five-year drought, replenishing the earth with an abundant supply of water. Mild spring temperatures favored a normal bud break and the vines set a moderate crop with small berry size. The grapes ripened evenly all summer until a heatwave in early September encouraged optimum flavor development. We were fortunate to have all of our grapes safely harvested before the wildfires in early October. Our vineyards bask in generous daytime sunlight and a predominantly maritime influence of the Pacific Ocean and San Pablo Bay which brings cool temperate fog and afternoon breeze. These moderate growing conditions promote long and even ripening with natural acidity balance and full, complex flavor maturity. Our farming approach is low-impact and 100% certified sustainable, in harmony with Mother Nature. Harvest begins in the early morning hours during the coolest part of the day, with yields below average for this vintage.

TASTING NOTES

Layers of aromatics jump from the glass; wild strawberry and red raspberry with currant and dried cherry. The journey continues with morning forest floor and dried wild mushrooms. Flavors of Santa Rosa red plum and juicy-ripe wild strawberries dance with Pacific coastal redwood spice Bing cherry and vanilla bean. This deep ruby wine is bright and fun; medium-bodied and balanced structure that lingers with enthusiasm.



VINEYARD SOURCE
23% Roberts Road,
23% Amaral, 54% Fedrick

CLONE
Pommard, 115, 667,
777, Swan

HARVEST DATE
September 2 to 28, 2017

FERMENTATION
Five day cold soak prior to primary, daily punch-downs by hand. Free run drained early and finished in barrel, with bâtonnage every two weeks through primary.

BARREL AGING
100% French oak, 30% new barrels, medium toast. 10 months in François Frères, Cavin Aphrodite & Boutes Grand Reserve barrels.

ALCOHOL
14.5%

pH
3.52

T.A.
6.6 g/L

WINEMAKER
James MacPhail

CASES PRODUCED
430 cases

RETAIL PRICE
\$60.00

RELEASE DATE
May 2019

SANGIACOMOWINES.COM