

Clonoma Coast

PINOT NOIR 2018

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

Some years we get a plentiful harvest and some years we get truly extraordinary flavors. But not often do we get both in the same year. This rare combination was due in large part to an exceedingly long, slow and steady harvest. Deep complexity, ripeness and balance came naturally and gave us one of the best years in memory. The vintage was also remarkable for what it lacked – little frost during the spring fruit set and no heat spikes during the growing season – all of which helped the grapes reach full maturity. Mild, even temperatures throughout the entire growing season yielded grapes with intense flavors and ideally balanced acidity. Harvest was steady, marred only by late season rains which were thankfully mitigated by warm, dry winds and low humidity. As always, we harvested in the early morning hours during the coolest part of the day to preserve flavor and balance.

TASTING NOTES

Intense aromas of fresh cherries, red plum and holiday spice evoke a feeling of warmth and coziness. Boldly expressive, this medium-bodied Pinot weaves smashed cherries, blackberry and black plum flavors over a backbone of integrated wood tannin and cinnamon stick. Well-balanced acidity is bright and juicy, with a persistent finish.

Conoma Coast

PINOT NOIR

2018

VINEYARD SOURCE 54% Roberts Road, 25% Amaral, 21% Fedrick

CLONES

Mt. Eden, 667, Swan, Pommard, 777, 115

HARVEST DATE Sept. 21 to Oct. 12, 2018

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

Aged 10 months in 35% new oak, medium-toast French barrels from hand-selected coopers.

ALCOHOL	WINEMAKER
14.5%	James MacPhail
pН	CASES PRODUCED

3.7 466 cases T.A. RETAIL PRICE 5.7 g/L

RELEASE DATE April 2020

\$60.00