

2018 PINOT NOIR

SANGIACOMO VINEYARD, PETALUMA GAP

TASTING NOTES

Aromatically, crushed ripe raspberry and dark cherry dominate. Red fruit, vanilla and spice flavors gain momentum on the palate, lifted by juicy acidity and supported by supple tannins. The broad, creamy mouthfeel lingers, echoing the core flavors.

“Offers a distinctive, even subtle mix of strawberry, wild raspberry and plummy richness that excites with its opulence and persistence. Drink now through 2025. - 92 points, James Laube, Wine Spectator

WINEMAKER'S NOTES

Clones 115, 777 and Pommard were hand harvested around 3 a.m. and delivered promptly to the winery. Each clone was processed separately destemmed and whole berry dumped into its own small open to fermenter. Cold soaked for two days then inoculated with yeast, the clones were then folded together over months of intensive blending and bottled after 10 months of aging.

Sangiaco grown Pinot Noir is always an incredible expression of our hometown Petaluma Gap. The vibrancy of fruit and ability of the three clones to compliment each other so well is a testament to the Sangiaco's planning and farming. As is always the case with pinot, the goal is to guide the fruit into wine while retaining the expression of its place and time.

THE VINTAGE

2018 was a fairly ideal growing season in the Petaluma Gap of Sonoma County, allowing the fog, wind and sunshine to produce optimally ripe fruit in a picking window that was precise but not too compact.

INFO

VARIETAL COMPOSITION

100% Pinot Noir 60% Pommard,
20% 115, 20% 777 clones

APELLATION

Sonoma Coast (Petaluma Gap)

VINEYARD(S)

Sangiaco Vineyard, Roberts
Road

BARREL COMPOSITION

100% French oak 30% new,
70% neutral

BARREL AGING

10 months

ALCOHOL

14.4%

WINEMAKER

Garrett Martin

CASES

230

ACCOLADES

92 points, Wine Spectator

