

Anthony & Dominic

R E S E R V E

PINOT NOIR 2017 NORTH COAST

Vineyard:

Family grown for 50 years, The German & Son Pinot Noir Vineyard yielded 6 tons/acre from their 15 acre lot. The soil is Sycamore Silty Clay Loam and well drained, while the climate is characterized as cool, with moist winds blowing inland from the Pacific Ocean. The growing season started wet and cool and then moved into a very moderate summer. Hand Harvested Date: September 12, 2017

Winemaking:

Punched cap fermented in small one ton lots. Barrel aged for 15 months in French oak barrels. Red rose, pomegranate, and a stony mineral note in the nose.

Composition: 100% Pinot Noir

Tasting Notes:

Pure red cherry dominates the palate and is buoyed by the structure to achieve excellent balance. This carries through the mouth to a long satisfying finish.

Alc. 14.4% pH 3.77 TA .64 RS 0.3% 287 cases
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