

SONOMA-LOEB

2013 SONOMA COAST **PINOT NOIR**

Winemaker, Phillip Corallo-Titus



WINE STATISTICS

September 6-September 26, 2013
24.2°-26.8° Average Brix at harvest
TA: .55 g/100 ml
pH: 3.77
Alc: 14.5%

THE WINE

This exceptional Pinot Noir is made exclusively using grapes from two of the Sonoma Coast's most storied winegrowing sites: Dutton Ranch and Sangiacomo Vineyard. Both the Duttons and Sangiacomos are renowned multigenerational winegrowing families, whose vineyards have become benchmarks for the region. This alluring wine showcases the pure varietal character that can be achieved when Pinot Noir is grown in the ideal locations. The result is a vibrant, fruit-driven expression of Pinot Noir with abundant spicy berry and red fruit notes, as well as refreshing acidity. It was aged for 10 months in French oak barrels and gently handled to preserve the delicate nuances of the Pinot Noir.

GROWING SEASON & HARVEST

2013 was one of the most idyllic growing seasons in many years, with picture-perfect weather from spring through harvest. Though late-2012 rains provided enough water to ensure adequate soil moisture, drought-like conditions throughout the 2013 growing season limited vine vigor and allowed us to further fine-tune our viticultural techniques. With temperatures that were neither too hot nor too cold, we achieved ideal ripeness, while still preserving excellent natural acidity. With no threat of rain or heat events near harvest, we were able to pick all of our fruit precisely when we wished.

TASTING NOTES

This enticing wine offers lively aromas of wild strawberry and fresh picked cherry, as well as layers of chocolate, nutmeg, allspice, forest floor and French oak. On the palate, it is round and mouthfilling, displaying a seamless combination of fruit and oak, with lingering notes of red currant, cola and vanilla bean that carry through to a pure, focused finished.