

SONOMA-LOEB

2012 SONOMA COUNTY PINOT NOIR

Winemaker, Phillip Corallo-Titus



WINE STATISTICS

September 21 – October 2, 2012

24.4° Average Brix at harvest

TA: .59 g/100 ml

pH: 3.83

Alc: 14.9%

THE WINE

Our Sonoma County Pinot Noir is the stylistic sibling to our Sonoma County Chardonnay, with both wines showcasing the pure varietal character that can be achieved when these grapes are grown in the ideal locations. We sourced the fruit from top cool-climate Sonoma County vineyards. The majority comes from one exceptional vineyard in Franz Valley (66%), with the remaining grapes (34%) coming from prized sites in the Russian River Valley appellation. The result is a 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

The 2012 growing season offered fantastic growing conditions. Significant rains in early March were followed by perfect weather during bloom and an excellent fruit set. Summer temperatures were also ideal, with alternating periods of fog and sunshine ensuring great hangtime and no significant stress on the vines. With no notable heat events, and no threat of rain, we were able to pick exactly when we wanted to, resulting in pristine, perfectly developed fruit with great balance and acidity.

TASTING NOTES

This wine begins with a nose that is both vibrant and alluring, with lovely red fruit aromas of raspberry and cherry, as well as layers of currant, rose petal, anise, nutmeg and vanilla. Strawberry and cranberry flavors glide across a silky palate, with bright acidity adding poise and dimension, as well as a mouthwatering freshness that makes this wine beautifully drinkable in its youth.