

Saintsbury

*Pratt Vineyard Sonoma Coast Pinot Noir*



Vineyards: In the mid-90s, Jim Pratt, a vineyard manager to some of the most respected wineries in the Sonoma Coast and Russian River, went looking for a property to call his own. Jim explored Sebastopol, where apple farms were being converted to vineyard. Here, he found an ideal site south of Graton and west of Sebastopol: a 10 acre hillside location sitting on Goldridge soils with the perfect mix of cool weather —fog and wind — and early afternoon sunshine to produce vibrant high acid fruit. In 2000, Jim acquired the neighboring propriety and planted an additional 7 acres.

Appellation: Sonoma Coast

Clones: Pommard, Dijon 828, Clone 23

Terroir: "Mariafeld" Goldridge soil series, well-drained and highly erodible, with poor nutrients forcing vines to struggle delivering dense fruit clusters. Climate is cool, foggy, and windy with enough sunshine to produce fruit with intense color and flavors.

Vinification: After night harvesting, the Pinot Noir fruit travels before sunrise to Saintsbury. Each block remains separate and receives gentle handling starting at the sorting table through to the 4 ton open-top fermentation tanks for a 5 day cold soak. The wine is aged for 11 months in 18% new French oak barrels.

Grape varieties : Pinot Noir

Soil : "Mariafeld" Goldridge soil series, well-drained and highly erodible

Alcohol : 14.3%

Tasting notes :

Sour cherry, boysenberry, kola nut and fresh herbs on the nose. Rhubarb and ripe cherry on the palate are met with bright acid and extend into a lengthy finish.

Press Notes

The Wine Advocate

2019 92 points

James Suckling

2018 93 points

Wine Enthusiast

2018 92 points

