

Saintsbury

Pinot Noir Sonoma Coast



Vineyards: Saintsbury took their years of Pinot Noir experience and went Westward to the Sonoma Coast. Like their Carneros Pinot Noir, they have made their Sonoma Coast Pinot Noir exclusively from fruit that is sourced for their single-vineyard wines. These vineyards highlight Pinot Noir at its best from the Sonoma Coast AVA: cooler sites with lower yields, resulting in amazing concentration and vibrancy.

Appellation: Sonoma Coast

Clones: Sonoma Coast Pommard, Dijon 155, 777

Terroir: Goldridge soil series, well-drained and highly erodible, with poor nutrients delivering dense fruit clusters. Overall climate is cool, foggy and sometimes windy with enough sunshine to produce fruit with intense color and flavors.

Vinification: Picked on two separate days from Pratt and Fredrick vineyards. 100% destemmed and native yeast fermented. 12-15 day maceration before pressing to barrel. 11 months in 17% new French oak.

Grape varieties : Pinot Noir

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

Alcohol : 14.1%

Tasting notes :

Black cherry, cranberry , cola and pomegranate aromas. Long and full on the palate with bright plum and rhubarb notes and a refreshingly zesty finish.

