



## 2015 Pinot Noir Rice-Spivak Vineyard, Sonoma Coast

### Vineyard Details

<b>Vineyard</b>	Rice-Spivak
<b>Planted</b>	1999
<b>Elevation</b>	240 Feet
<b>Miles from Coast</b>	10 miles
<b>Clones</b>	115, 667 & Swan
<b>Soil</b>	Goldridge sandy loam with volcanic ash
<b>Harvest</b>	August 25 & September 3

### Winemaking Details

<b>Barrel Aging</b>	20 Months in French oak barrels - 33% New
<b>pH</b>	3.28
<b>Alcohol</b>	12.8%
<b>Bottling</b>	May 16, 2017
<b>Production</b>	150 Cases
<b>Drinking Window</b>	2019 - 2030

### Growing Notes

The six acres of the Rice-Spivak Vineyard lie south of the town of Sebastopol. The soils on this vineyard are Goldridge sandy loam along with volcanic ash, which is quite unusual. This distinctive soil profile along with the clonal selections of Dijon and Swan create a wine that is balanced with vibrant acidity, fresh aromas, and unmistakable minerality.

The 2015 vintage is best characterized by extremely concentrated flavors and high acidity. The crop load was extremely light and we had very low yields. With the light crop, the fruit developed flavors quite quickly and we had one of the earliest harvests on record producing intense and vibrant wines with a low alcohol. This vintage is one that will age for many years to come.

### Tasting Notes

This wine has delightful aromas of raspberry, Bing cherry, and spiced plum with hints of blood orange, anise, and leather. Fresh strawberry, cranberry, and pomegranate flavors are elevated by the bright acidity. The finish has a smooth texture and subtle tannin, which is highlighted by the spicy oak notes that linger on the palate.

