



## 2017 Pinot Noir Coastlands Vineyard, Sonoma Coast

### Vineyard Details

<b>Vineyard</b>	Coastlands
<b>Planted</b>	1989
<b>Elevation</b>	900 – 1,200 Feet
<b>Miles from Coast</b>	4 miles
<b>Clones</b>	Martini, Wadenswil, & Pommard
<b>Soil</b>	Kneeland sandy loam & Yorkville clay loam
<b>Harvest</b>	September 10

### Winemaking Details

<b>Barrel Aging</b>	20 Months in French oak barrels - 50% New
<b>pH</b>	3.35
<b>Alcohol</b>	12.8%
<b>Bottling</b>	May 10, 2019
<b>Production</b>	50 Cases
<b>Drinking Window</b>	2020 - 2030

### Growing Notes

First planted in 1989 by the Cobb family, the Coastlands Vineyard has some of the oldest Pinot Noir vines on the Sonoma Coast. After years of working exclusively as growers, the Cobb family started Cobb Wines in 2001, leaving very little fruit to sell. LaRue has been honored to be one of the select few wineries to work with this amazing vineyard over the years.

Overall, the 2017 vintage produced well balanced, seamlessly integrated wines. We had plenty of rain in the growing season and a heat spell in early September that pushed our vineyards along through ripening. In October, devastating fires broke out over Sonoma and Napa County. We were very fortunate to have finished pressing all of our fruit and the wines were safely in barrel when the fires began.

### Tasting Notes

Aromas of plum and raspberry with notes of mulled spices and dried orange peel intermingle with the subtle oak notes of vanilla and baking spices. Just ripe fruit flavors of Bing cherry, cranberry, and apricot preserves dominate the palate. The tannins are textured and lead to a lasting finish with subtle notes of spicy oak.

