



## 2017 Pinot Noir Emmaline Ann Vineyard, Sonoma Coast

### Vineyard Details

<b>Vineyard</b>	Emmaline Ann
<b>Planted</b>	2001
<b>Elevation</b>	600 Feet
<b>Miles from Coast</b>	8 miles
<b>Clones</b>	777 & 115
<b>Soils</b>	Goldridge fine sandy loam
<b>Harvest</b>	September 9, 2017

### Winemaking Details

<b>Barrel Aging</b>	20 Months in French oak barrels - 25% New
<b>pH</b>	3.31
<b>Alcohol</b>	12.3%
<b>Bottling</b>	May 10, 2019
<b>Production</b>	90 Cases
<b>Drinking Window</b>	2019 - 2030

### Growing Notes

The Emmaline Ann Vineyard is a three-acre vineyard near the town of Freestone. In 2001, Wayne and Nancy Hunnicut planted this vineyard, which is named after Nancy's grandmother. Facing southwest, towards the Pacific Ocean, the vineyard climate is moderated by morning and afternoon fog.

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

This wine opens up with savory notes of earth and spice followed by aromas of fresh cranberry, juicy pomegranate, and raspberry compote. Hints of clove, tobacco, and forest floor round out the bouquet of this attractive wine. On the palate, this wine bursts with flavors of strawberry, cherry, and raspberry compote with a hint of Japanese plum and orange peel. The acidity is vibrant and bright and this wine has an ethereal quality that is elevated by the fine tannins and smooth finish.

