



## 2017 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>	September 7

### Winemaking Details

<b>Barrel Aging</b>	20 Months in French oak barrels - 33% New
<b>pH</b>	3.40
<b>Alcohol</b>	13.3%
<b>Bottling</b>	May 10, 2019
<b>Production</b>	150 Cases
<b>Drinking Window</b>	2020 - 2030

### Growing Notes

The six acres of Rice-Spivak Vineyard lie south of the town of Sebastopol. Its Goldridge sandy loam soils mixed with volcanic ash are 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.

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 expressive pinot noir opens up with aromas of just ripe cherry, raspberry & plum with reverberating notes of black tea, sweet tobacco and clove. Bright and vibrant on the palate, this wine explodes with flavors of muddled strawberry and crushed cranberry. Echoing the aroma, subtle notes of vanilla, clove, and baking spices dance on the palate playing off of the very fine tannins and leading into a delightful finish.

