



2018 Pinot Noir Emmaline Ann Vineyard, Sonoma Coast

Vineyard Details

Vineyard	Emmaline Ann
Planted	2001
Elevation	600 Feet
Miles from Coast	8 miles
Clones	777 & 115
Soils	Goldridge fine sandy loam
Harvest	September 23, 2018

Winemaking Details

Barrel Aging	20 Months in French oak barrels - 33% New
pH	3.55
Alcohol	13.2%
Bottling	April 30, 2020
Production	75 Cases
Drinking Window	2020 - 2028

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.

The 2018 vintage was one of balance and finesse. The moderate weather brought higher than average yields across Sonoma and Napa counties and allowed the grapes to ripen in ideal conditions. This harvest was later than the past several vintages, but it was closer to historical averages and we were picking into early October. This long hang time and balanced crop load produced a great vintage with intense flavors and a refined tannin structure leading to cellar-worthy wines.

Tasting Notes

This wine opens up with inviting fruit aromas of bright raspberry, blackberry, and Bing cherry. Hints of forest floor, black tea, crushed rose petals, and faint sweet vanilla round out the aromatic profile. The wine wafts over your palate with a robust, yet elegant texture. A berry medley of flavors fill the palate with raspberry, just ripe cherry, and cranberry. This layered wine is complimented by seamless integrated oak.

