



## 2018 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, and Swan
<b>Soil</b>	Goldridge sandy loam with volcanic ash
<b>Harvest</b>	September 22 & October 1

### Winemaking Details

<b>Barrel Aging</b>	20 Months in French oak barrels - 40% New
<b>pH</b>	3.51
<b>Alcohol</b>	13.2%
<b>Bottling</b>	April 30, 2020
<b>Production</b>	125 Cases
<b>Drinking Window</b>	2021 - 2036

### 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.

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

Opening with vibrant aromas of Bing cherry, turned earth, and muddled strawberry, this complex wine is balanced by subtle notes of crushed rose petal, blood orange, and nectarine blossoms. Subtle oak notes lift and brighten the fruit aromas. On the palate, flavors of plum skin, warm cherry, and strawberry are complimented by hints of black tea, tobacco, and black pepper. The suede tannins give the wine a luxurious finish.

