



## 2019 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 fine sandy loam with volcanic ash
<b>Harvest</b>	9/13 (115/667) & 9/19 (SWAN)

### Winemaking Details

<b>Barrel Aging</b>	20 months in French oak barrels – 33% new
<b>pH</b>	3.5
<b>Alcohol</b>	13.4%
<b>Bottling</b>	May 25, 2021
<b>Production</b>	75 Cases
<b>Drinking Window</b>	2022 - 2037

### 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 2019 vintage is very expressive with beautiful aromas and flavors. During the third week of May, we had heavy rains, which is quite unusual for our area. The summer weather was moderate and the warm, dry weather continued through the fall. We were fortunate in that we had finished picking before the Kincadee fire started. There were power outages in our area, but our winery had back up power, so we were able to keep our fermentations going smoothly.

### Tasting Notes

Aromas of black cherry, muddled strawberry, and just ripe raspberry are followed by earthy notes of portobello mushroom and black tea, with hints of violet, rose, and vanilla. On the palate Bing cherry, pomegranate, and wild strawberry are followed by forest floor and toasty oak notes. The acid and tannin intermingle nicely and the lasting oak carries the wine to a long finish.

