

RELEASED: December 4, 2020.

Cases produced: 600

Apellation: Rutherford

Alcohol: 14.6%

Clones: Dijon 777, 115, 113, 667, DRC, Bouzeron, UCD 5, Calera, Chalone, Mount Eden, Jackson and El Molino (Swan

selectkion), 1990, 1999, 2005





PINOT NOIR 2017

rasting Notes The 2017 Pinot Noir is Deep ruby red in the glass showing a lovely luminosity. Aromatics of red Cherry, rosepetal, dark chocolate, strawberry and red earth are supported with notes of bacon fat, all spice and sep mushrooms. A supple entry with red Cherry raspberry and all spice flavors frame full but smooth tannins. The mid palate textura and richness is supported by integrated acids that lead to a fan tailed finish, that is long and powerful. The approachability of the 2017 vintage is evidente and we encourage you to enjoy this lovely expresion over the next decade.

HARVEST NOTES Harvested from the 25 of August up until the 9th of September in warm but lovely weather. The ten different clones of Pinot Noir were picked separately but some co-fermented. Whole were cluster fermentation at 70% was employed to extract structure and add cpmplexity to the aromatics. Initially foot trodden for 5 days to express the juice from the skins allowing for 100% native yeast fermentation. Once fermenting, 2 to 4 punchdowns a day were used to extract flavor and aroma for a total time of between 21 and 28 days on skins. Basket pressed directly to 70% new Francois Freres cooperage and 30% once used. Nine months on lees, then racked and blenden for another nine months before bottling in the spring before 18 months bottle age before reléase.