



2017 PINOT NOIR
SANTA CLARA VALLEY

<i>Appellation</i>	SANTA CLARA VALLEY
<i>Clones</i>	PINOT NOIR 667, 777, 115, AND "SAMSONITE CHAMBERTIN"
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	14.2%
<i>Cooperage</i>	FRENCH OAK, 10% NEW, 11 MONTHS
<i>Production</i>	1790 CASES

This is the fourth vintage since our Santa Clara Valley Pinot Noir “returned home” - grown completely on our own Sarah’s Vineyard blocks. Previously, we had sourced fruit from top vineyards along the Central Coast for this wine. Having complete “dirt to bottle” quality control allows us to craft a wonderful Pinot while keeping the price accessible. We think it represents one of the great values in Pinot Noir from California.

Tim’s 2017 vintage comments: “The growing season was fairly ‘normal’ with decent winter rains and budbreak and bloom right on target in the early spring. In our Pinot Noir blocks, the crop size was typical; we carried out shoot-thinning early and dropped a bit of the crop later to keep things focused. Overall, it was a very good year; fruit quality at harvest was very high, with small berries and good color.” The grapes were picked in early September. Pinot Noir clones 667, 777, 115, and a proprietary Burgundian cultivar were all in the mix off our Sarah’s blocks, each providing a unique color and flavor component.

After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punchdowns of the cap occurred three times daily prior to the wine being pressed and “barreled down” for eleven months aging in small French oak cooperage, ten percent of which was new wood. The wine was bottled in August of 2018.

Rich Bing cherry, plum, and herbs – our 2017 Santa Clara Valley Pinot Noir is a spicy fruit pie in a glass. The cherry and plum aromas and flavors jump to the nose and palate. There’s an underlying savory current of mushroom and soy sauce. A touch of vanilla bean and spice from the barrels both fill out the “middle” and complete the long finish. Tim suggests pairing to grilled salmon, a simple roast chicken, or a pancetta-wrapped pork tenderloin. Enjoy now through 2023.