



E S T A T E S E R I E S



2018 DWARF OAK PINOT NOIR
ESTATE

<i>Appellation</i>	SANTA CLARA VALLEY
<i>Vineyards</i>	SARAH'S ESTATE
<i>Grower</i>	TIM SLATER
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	14.1%
<i>Clones</i>	667, 777, 115, and a proprietary Burgundian cultivar
<i>Cooperage</i>	FRENCH OAK, 10% NEW, 11 MONTHS
<i>Production</i>	3,044 CASES

This is the fifth 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.

Named for a diminutive ancient oak growing on our home estate, this classic Pinot Noir is sourced from our own and neighboring vineyards.

In 2018, the winter was fairly wet, but rainfall ended early in the season and did not affect vine growth or grape maturity. Yields for 2018 for the most part were “average” with ripening on a normal curve. The various clones of Pinot Noir off our own estate blocks all showed great focus and purity, with near perfect sugar / acid balance at harvest. Hand-picking took place in late September that year. After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punch downs 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. 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. The wine was bottled in August of 2019.

Rich Bing cherry, plum, and herbs – our 2018 Dwarf Oak 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 2025.