



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

2019 PINOT NOIR  
DWARF OAK 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>	14.3%
<i>Clones</i>	667, 777, 115, AND A PROPRIETARY BURGUNDIAN CULTIVAR
<i>Cooperage</i>	NEUTRAL FRENCH OAK, 11 MONTHS
<i>Production</i>	3,218 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 vineyard blocks.*

In 2019, the Pinot Noir we hand-picked off the various home ranch blocks in late September 2019 was of excellent quality, with near perfect flavors and acids and deep rich color. Yields for 2019 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. 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 neutral French oak cooperage. Pinot Noir clones 667, 777, 115, and a proprietary Burgundian cultivar were all in the mix from our Sarah’s blocks, each providing a unique color and flavor component. The wine was bottled in August of 2020.

The 2019 Dwarf Oak Pinot Noir is a delightful combination of soft bright red fruits. On the nose bright red cherry, strawberry, and plum are layered with peppery notes. The palate echoes the aromas along with baking spice – cinnamon, and a touch of clove. This wine has a touch of vanilla, bright vibrant acidity, and a lengthy finish. Serve the ’19 Dwarf Oak Pinot Noir with rosemary roasted chicken, grilled portobello mushroom, or your favorite charcuterie and cheese spread. Enjoy now through 2026.

