

2015

Russian River Valley Pinot Noir

VINEYARD NOTES

The grapes from this wine come from vineyards north of Sebastopol. This area is highly desirable for the cultivation of Pinot Noir due to its cool, breezy climate and prized Goldridge sandy-loam soils. Although the Russian River Valley is defined by a geologic feature—a valley—it is the maritime fog intrusion in late summer and early fall that is the common characteristic uniting all parts of the appellation. This combination of soil and climate create quintessential Russian River Valley Pinot Noir terroir.

VINTAGE NOTES

The 2015 vintage proceeded with dry weather, extending our drought for its fourth year. Warm weather started the year, which caused early flowering mirroring the previous couple of growing seasons. In spring the climate changed dramatically, heavy winds and cool spells hit the valley. The effects of this weather pattern caused fruit set to be extremely variable and by July we were ready for harvest. We picked earlier than ever and received our grapes into the cellar by August. Overall, the effect of our early budbreak and resulting weather was that our yields were down 25%. While this isn't great for the amount of wine we can produce, what was left for us turned out to be fantastic. Small, concentrated berries allowed us to create richly flavored and textured wines. Like many things in life, the 2015 vintage demonstrated the beauty of the adage "less is more".



THREE STICKS



APPELLATION:	WHOLE CLUSTER:	ALCOHOL CONTENT:
Russian River Valley	22%	14.2%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Pinot Noir	11 Months	283 Cases
CLONES:	BARREL COMPOSITION:	RELEASE DATE:
777, 828	100% French Oak, 50% New	February 7, 2017
SOIL:	TOTAL ACIDITY (TA):	
Goldridge Fine Sandy Loam	5.8 g/L	
FERMENTATION:	PH:	
Open Top Fermenters	3.53	

We believe in stewardship of the land, the vineyards, and the people. We are for real connections, real history, real wines; experiences you will never forget. We welcome you to our home, the Adobe, for an historic tasting in Sonoma.