

2017

CUVEÉ EVA MARIE

Sonoma Coast Pinot Noir

VINEYARD NOTES

Aptly nicknamed the “belle of the ball”, the Estate Cuvée Eva Marie is a case study in elegance. To craft this precious wine, we select the finest barrels from our organically farmed One Sky Vineyard, situated high above the clouds of Sonoma Valley at over 1,400 ft. The result is a cerebral expression of Sonoma Mountain and a true testament to the vintage.

Deeply rich and flavorful Pinot Noir develops in this cool, north-facing slope. With fog from the Pacific Ocean to the west and the San Francisco Bay to the south, grapes have ample time to develop slowly and intensely through the growing season. The soil, Goulding cobbly clay loam, provides excellent drainage which provide excellent drainage and a bit of power necessary in this steep and undulating terrain. We have a mix of heritage and Dijon clones planted to take advantage of the site’s cool climate and potential for nuanced and expansive wines.

VINTAGE NOTES

2017 was a vintage we will remember for a long time. After years of drought, we enjoyed a winter with record rainfall. Mother Nature was active, filling up dams and saturating soils while cleaning out salts that built up over time. Temperatures were cool and on track for typical growth until heat waves arrived at the end of August into September. While compressed into smaller picking windows, the grapes were perfectly developed and fermentation was steady.

Thankfully, all of our grapes were picked and wine was in barrel by the time the wildfires in Sonoma and Napa devastated nearby areas. Our vineyards were threatened but ultimately were saved with some brave work from first responders. We are forever grateful for those who put themselves in harm’s way to help save our livelihoods and thankful for our good fortune during this atypical vintage.



THREE STICKS



APPELLATION:	WHOLE CLUSTER:	ALCOHOL CONTENT:
Sonoma Mountain	28%	14.5%
CLONES:	BARREL AGING:	PRODUCTION:
Calera, 943, Swan	15 Months	381 Cases
SOIL:	BARREL COMPOSITION:	RELEASE DATE:
Goulding cobbly clay loam	100% French Oak, 44% New	August 20, 2019
FERMENTATION:	TOTAL ACIDITY (TA):	
Open top fermenters	6.6 g/L	
	PH:	
	3.45	

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.