

2017

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## Russian River Valley Pinot Noir

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### VINEYARD NOTES

Our Russian River Valley Pinot Noir comes from the cooler areas of Sebastopol and Occidental. This area is highly desirable for the cultivation of Pinot Noir due to the cool, breezy climate and prized Goldridge sandy, loam soils. The afternoon fog and Pacific Ocean winds act as nature's air conditioner, migrating the warm mid-day temperatures inland. This climate shift gives grapes time to shut down and retain their acids, lending to a more balanced and bright Pinot Noir.

Two estate vineyards that contribute to this wine are the Alana Vineyard and William James Vineyard, both located in Green Valley. These properties are known for extreme temperature fluctuations and thick fog that allow fruit to ripen at a snail's pace - an ideal environment for development and maturity.

### 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:
Russian River Valley	28%	14.3%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Pinot Noir	11 Months	378 Cases
CLONES:	BARREL COMPOSITION:	SRP:
Pommard, 943, Swan, Calera	100% French Oak, 46% New	\$65
SOIL:	TOTAL ACIDITY (TA):	RELEASE DATE:
Goldridge fine sandy loam	6.3 g/L	February 20, 2019
FERMENTATION:	PH:	
Open Top Fermenters	3.46	

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.