

2015 "Pleasant Hill" Pinot Noir



Vineyard Notes:

Bob Jenkin's Pleasant Hill vineyard sits smack dab in the heart of Russian River Valley just west of the town of Sebastopol: one of those no-brainer spots for cool climate Pinot Noir. The vineyard itself is all Goldridge loam soils where Dijon, 115, 667, and 777 clones thrive. The exposure to sun is east to west and is tempered by cooler daytime highs (normally in the 70s and low 80s) throughout the summer growing season.

Charlie Chenoweth planted this spot in 2000, and has been farming it since. He and I are in lock step when it comes to vineyard management and rarely differ on what to do next.

This area is widely known for its foggy mornings from June through September, which is where the acidity comes from. The soils are well drained and the vines are healthy due, in part, to the lower annual yields that don't stress the plants. This low stress is also a big reason the wines are so voluptuous and centered around Bing cherry cola flavors.

Sustainably farmed, cool climate vineyard site. Early budbreak, one of the longest "sets" on record (28 days+) Warm, tempered summer, small crop. (a bit over 2.5 tons per acre) Harvested on September 8th.

Winemaker's Tasting Notes:

Stainless steel fermented, aged for 16 months sur lees in 35% new French oak barrels. Bottled unfiltered, unfiltered. Deep ruby red in color. High toned notes of ripe raspberry, rose petal, & bing cherry, with hints of thyme & mint.

Secondary notes of toasted brioche with butter & strawberry jam. Silky rich flavors of bing cherry, orange pekoe covered in dark chocolate, and Asian spice. Finishes long with bright notes of sassafras & baker's chocolate.

Production:

379 Cases

Alcohol:

14.8%

Date Harvested:

September 8th

