

RON NOBLE



2018

ESTATE RESERVE PINOT NOIR

Petaluma Gap

WINEMAKERS NOTES

Planted around ten years ago, our estate vineyard is exclusively planted to Pinot Noir. Ideally situated at the north-east end of the Petaluma Gap, the climate is ideal for Pinot Noir.

The estate experiences moderate daytime temperatures, even by Sonoma Coast AVA standards, allowing for prolonged hang-time (for phenolic maturity) while maintaining fresh pulp (for balanced acidity). During the growing season, the average summertime diurnal shift (difference from the day's high and low temperatures) is 30-degrees. A blanket of fog settles over the vineyard most nights during the growing season, bringing welcome cool air and moisture. Refreshing breezes during the day, chase away the fog and dry the area, limiting fungal pressures. This cool wind also leads to thick skins in the grapes, meaning more color and structure for the wines.

With high water retention soils on the estate, we have to control vigor (vine growth) through additional work in the vineyard (heading, leaf removal, lateral removal, crop thinning, etc.)

The Estate Reserve Pinot Noir is chosen from the best blocks on the property and best lots in the cellar. Extra care is given to this wine, with a different barrel program and selection process. It is a limited release wine.

TASTING NOTES

Our Estate Reserve Pinot Noir is brooding in character, concentrated, and built to age. It is not overly fruity or overtly ripe in character. It shows exceptional elegance and finesse.

TECHNICAL DATA

HARVEST: Hand harvested; night picks;
Grapes delivered cold to winery.

SORTING: Hand sorted clusters, destemmed, hand sorted berries.

FERMENTATION: Whole clusters incorporated into fermenter; Small, open top, stainless steel tanks; Cold soak 5-7 days; Native yeast fermentation; Peak fermentation temp 80-85 F; Punchdowns and aerated pumpovers.

AGING: Pressed at 15-18 days total in tank to French Oak barrels (228L); Native malolactic; Minimal SO₂ addition; 60-75% new French Oak; Elevage 14-15 months sur lie prior to bottling. Bottled unfiltered.