

RON NOBLE



2019

ESTATE FAMILY BLEND 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.)

This inaugural 2019 "Family Blend" Pinot Noir is still 100% sourced from our estate vineyard in Petaluma Gap. Our hope is that you will not only enjoy the medium-bodied, juicy, food friendly style and strong value of this wine, but that you will share this wine with your friends and family around your home table; we certainly will. Cheers!

TASTING NOTES

Our Family Blend Pinot Noir leads with ripe red berries, spice and vanilla and has hints of fresh savory herbs. Medium rich on the palate, flavors of juicy, dark red fruit and dulce de leche caramel are complimented by the supple tannin structure and bright finish. Whereas the Estate and Estate Reserve are collector's wines and will develop beautifully over years of cellaring, think of this wine as "a daily drinker". The perfect summer wine or a great red-wine option for pairing with delicate flavors.

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 3 days; Native yeast fermentation; Peak fermentation temp 80 F; Punchdowns and aerated pumpovers.

AGING: Pressed at 14 days total in tank to French Oak barrels (228L); Native malolactic; Minimal SO₂ addition; 40% new French Oak; Elevage 11 months sur lie prior to bottling. Bottled unfiltered and unfiltered.