

# RON NOBLE



2019  
**ESTATE 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 2019 Estate Pinot Noir is a blend of all five Pinot Noir clones that we have planted at this site. The Pommard clone is often referred to as an "Heirloom Clone", along with the Dijon Clones 667, 828, 115 and 777. In creating this blend as a complete phenolic "survey" of this site, this wine has unparalleled harmony, complexity, and integration of flavors and textures.

## TASTING NOTES

This wine is brilliant and has a deep amethyst hue. Luscious, peak ripe berry character and the supple texture define this 2019 Estate Pinot Noir bottling. Aromatics and flavors are of mixed berries, black tea, toasted French Oak, and forest floor. This is a rich, opulent and well balanced wine that will drink beautifully now or in 5 years' time.

## 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; Co-fermentation of clones (for early textural integration); Cold soak 5 days; Native yeast fermentation; Peak fermentation temp 86F; Punchdowns and aerated pumpovers.

**AGING:** Pressed at 16 days total in tank to French Oak barrels (228L); Native malolactic; Minimal SO<sub>2</sub> addition; 60% new French Oak; Elevage 11 months sur lie prior to bottling.