



SAINTSBURY

2017 SONOMA COAST PINOT NOIR



VINEYARD

We took our years of Pinot Noir experience and went Westward to the Sonoma Coast. Like our Carneros Pinot Noir, we've made our Sonoma Coast Pinot Noir exclusively from fruit that is sourced for our single-vineyard wines. These vineyards highlight Pinot Noir at its best from the Sonoma Coast AVA: cooler sites with lower yields, resulting in amazing concentration and vibrancy.

Appellation: Sonoma Coast

Clones: Clone 23, Calera, Dijon 115, Pommard

Terroir: Goldridge soil series, which is well-drained and highly erodible, with poor nutrients forcing vines to struggle thus delivering dense fruit clusters. Overall climate is cool, foggy and sometimes windy; however, with enough sunshine to produce fruit with intense color and flavors.

VINTAGE 2017

A cold off-season with plentiful rainfall led into a warmer spring. Summer continued with warmer weather, leading to steady ripening through the end of the growing season. With little pressure due to weather, we were able to spread our harvest over a 30 day period.

WINEMAKING

After night harvesting, the fruit travels before sunrise to Saintsbury. Each block remains separate and receives gentle handling starting at the sorting table through to the open top fermenters for 5 day cold soak, 13 days total cuvaison.

Aging: 8 months in 15% new French Oak barrels.

Alcohol: 13.7 %

Case Production: 425

SRP: \$46

TASTING NOTES

Black cherry, cranberry, cola and pomegranate aromas. Long and full on the palate with bright plum and rhubarb notes and a refreshingly zesty finish.

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Saintsbury is a leading producer of fine Pinot Noir and Chardonnay.