

2005 SONOMA COAST PINOT NOIR

TASTING NOTES: Fresh fruit aromas of cherry, and raspberry are followed by hints of violet, white pepper, mineral, and spice aromatics. This wine offers crisp acidity upon entry unfolding with flavors of black cherry, raspberry and hints of lavender. Tannins are supple creating a lingering finish with anise and notes of toast. Enjoy now or cellar up to 4 years.

WINE FACTS:

- **Vineyards:** This wine is a blend of our Sonoma Coast vineyards. Each year our newly planted Flowers Ranch contributes an increasing proportion of estate fruit.
- 25% Flowers Ranch
- 65% Leased vineyards and those under contract, farmed to our specifications.

The full spectrum of Pinot Noir clones is represented in this wine. Older traditional California heirloom selections such as Martini, 2A, and Pommard are complemented by the more recently available Dijon clones (115, 828, 667, 777), as well as low vigor selections from the Swan and Calera vineyards.

- **Harvest:** Mid to Late September 2005.
- **Winemaking:** Fruit was rigorously hand sorted and fully destemmed with no crushing. Moderate cold soaks (4-5 days), warm fermentations (85-90° F), and minimal punchdowns (twice a day or less) were done this year in order to adapt to what nature gave us. Total skin contact ranged from 11-18 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML. Racking was minimal with only one *assemblage* being done in the spring to allow the blend to “marry” in barrel for a few months before bottling. Mostly native yeast and ML with only small lots conducted using cultured burgundy isolates.
- **Cooperage and Aging:** 100% French oak; 35% new.
Time in barrel = 11 months.
- **Bottling:** August 2006
- **Final bottling technical information:**
 - pH: 3.58
 - TA: 0.590 g/100 ml
 - Alcohol: 13.9%

Release date: Spring 2007