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Cherry Pie Pinot Noir Huckleberry Snodgrass

Tasting Notes

Capturing the Russian River Valley's racier side with wild strawberry, black plums and crisp rhubarb with touches of cinnamon. Lifted red fruits dominate the nose and carry onto the palate, where ripe raspberry and vanilla evolve into bramble and compote. On the finish, juciness is cut by clean, bracing acidity, with tart cherry, cranberry and rhubarb that linger for ages.

Vineyard Notes

The Huckleberry Snodgrass Vineyard is located in the Russian River Valley AVA. Sun drenched days with foggy evenings make it a perfect vineyard to vinify opulent Pinot Noir. The soil composition is layered with Goldridge loam soil and sand, allowing for a perfectly drained vineyard. The roots reach for the water table and its nutrients, resulting in a more opulent wine with very lush tannins—a perfect combination for the Cherry Pie Pinot Noir winemaking approach.

Winemaking Notes

The fruit was fermented in open top oak puncheons to allow more complexity and variety in the phenolic, aromatic and flavor components of the wine, producing a completely unique representation of the Pinot Noir grape. The wine was aged in French oak, a portion of which was the same puncheons the wine was fermented in that very year and rested 'sur lie' for the entire aging period.

VARIETAL

100% Pinot Noir

APPELLATION

100% Russian River Valley, Sonoma County

COOPERAGE

100% French Oak, 30% new

WINE ANALYSIS

Alcohol 14.9%