

Cherry Pie

2014 Huckleberry Snodgrass

VARIETAL 100% Pinot Noir

APPELLATION 100% Russian River Valley

COOPERAGE 100% French Oak, 30% New

ALCOHOL 15.5%

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 it's nutrients, resulting in a more opulent wine with very lush tannins — a perfect combination for the Cherry Pie Pinot Noir wine-making 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. The wine was never racked or filtered, and rested 'sur lie' for the entire aging period.

Tasting Notes

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