



2017 PINOT NOIR

BODEGA RIDGE BLOCK
SONOMA COAST • SONOMA COUNTY

VINTAGE NOTES

The 2017 growing season was a bit of a roller-coaster with heavy winter rains leading to vigorous vine growth in spring. Bloom came early, in parallel with an eclectic range of springtime temperatures. Moderate early summer temperatures gave way to several heat waves throughout the summer and into fall, heightening the rate of ripening and flavor development in the grapes, and ushering in a slightly early harvest.

VINEYARD NOTES

Our Bodega Ridge Block is sourced from two distinctive vineyards; Petersen Vineyard and Bella Sonoma Vineyards. The blocks selected from each vineyard are at higher elevations where the vines must soldier through the extreme conditions of the Sonoma Coast.

WINEMAKER NOTES

The Bodega Ridge Block vineyard selections are planted with Dijon Clones 115, 667 and 777. We find the earlier ripening Clone 115 affords the wine savory notes; dusty aromas, hints of earth, and dried fruit flavors. While Clone 667 lends a boost of Bing cherry, tart raspberry, and refreshing acidity. Clone 777 affords dark fruit and rich tannins to the blend. For this wine, each vineyard block is individually fermented and barrel aged, then blended to taste to create a wine greater than the sum of its parts and capturing the essence of the Sonoma Coast appellation.

TECHNICAL NOTES

Vineyard: Petersen Vineyard and Bella Sonoma Vineyard

Varietal Composition: 100% Pinot Noir, Dijon Clones 115, 667, 777

Barrel Regime: 18 months in 40% new French oak

Alcohol: 14.6% pH: 3.60

Case Production: 175