



2017 PINOT NOIR

PETERSEN VINEYARD
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

The Petersen Vineyard is situated in the Sebastopol Hills area of the Sonoma Coast appellation. The site is endowed with Goldridge soils (a type of sandy loam) which are ideal for growing Pinot Noir grapes of great complexity. The vineyard is located at higher elevation where the vines are challenged by the extreme conditions, resulting in grapes rich with tannins and color.

WINEMAKER NOTES

The Petersen Vineyard has always been a darling in our mind because it conveys ample character, each and every year, in part due to the clonal selection of Pinot Noir, and the distinctive Goldridge soils of the vineyard. Planted to two Dijon Clones. Here, we feel the 115 affords the wine savory notes; dusty rose aromas, leather, and black olive flavors. Clone 667 lends a boost of black cherry, black olive flavors, rich tannins and lively acidity. Our focus is to guide the vineyard's expression through optimal barrel selection and mindful aging and integration of the wine to convey the essence of the Sonoma Coast.

TECHNICAL NOTES

Vineyard: Petersen Vineyard

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

Barrel Regime: 50% new French oak, Bel Air

Alcohol: 14.8% pH: 3.63

Case Production: 175