



# 2019 PETALUMA GAP PINOT NOIR

## APPELLATION

Marin County, Petaluma Gap

## VINEYARD

Chileno Valley Vineyard

## ALCOHOL

13.9%

## pH/TITRATABLE ACIDITY

3.63/5.93 g/l

## WINEMAKING

Open top 1 and 1.5 ton fermenters, cold soak, native yeast start, punch down

## BARREL AGING

Aged 18 months in 25% French oak

## WINEMAKER

Garry Brooks

## CASES PRODUCED

180



## THE VINEYARDS AND VINTAGE

Chileno Valley Vineyard sits on a bench facing north east into Sonoma. Because it is dry farmed, the vines struggle to produce small, intensely flavored berries. Clone 828 contributes a burst of raspberry and cherry while the Pommard clone offers more structure and flavors of dark cherry. The site, with its cold nights and warm days, provides great acidity and a subtle earthiness typical of Marin.

The 2019 vintage was a great balance between generous crop levels and high quality. After a wet winter and moderate weather throughout the spring and summer, harvest time was a continuation of the mild weather, which allowed the grapes to slowly ripen. The wines from 2019 feature brilliant natural acidity and beautiful, concentrated flavors.

## WINEMAKING

Chileno valley vineyard was picked at sunrise on September 26<sup>th</sup>. The fermentations occurred in 1 and 1.5 ton open-top vessels with 15% whole clusters. A small amount of juice was removed 24 hours after destemming. The wine was allowed to cold soak for 3 days, and then warmed in the sun. Fermentation began with native yeast and was completed with a commercial strain. Wines from each block were kept separate and then blended just before bottling. The wine was aged in 25% new, medium toast French oak barrels for 19 months.

## THE WINE

Our 2019 Petaluma Gap Pinot Noir is from dry farmed Chileno Valley Vineyard, picked later than the grapes used in the 2019 Marin Pinot. It is a jammy, lush counterpart to our 2019 Marin Pinot. It has a bouquet of dried cherry, baking spice, and dusty forest floor. On the palate, it has a silky entry and lovely, round mouth feel with flavors of berry compote, blackberry and figs, and dried cherry. It finishes with dried cherry and dried plum.