



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 26th. 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.