

CARTE BLANCHE



2011 Sonoma Coast Pinot Noir Nobles Ranch Vineyard

AVA:	Sonoma Coast
Varietal:	100% Pinot Noir
Vineyards:	Nobles Ranch
Clone	Field Selection
Soil:	Gold Ridge atop the second ridge from the Pacific Ocean.
Micro-climate:	Nobles Ranch: Mountain climate with strong Pacific Ocean influence (cooler afternoons).
Components:	100% Nobles Ranch
Alcohol %:	14.8%
Vineyard yields:	2.6 tons per acre
Fermentation:	At the natural temperature of the caves (63 F)
Barrel Aging:	15 months
Cooperage:	Gauthier Frères, Francois Frères, Remond
Tasting Note:	A bright nose leaps from the glass showing Bing cherry, lilac, blood orange, rose petal, and wet stones. A generous attack is supported by ample structure and a mouth-filling mid-palate. Seamless tannins outline notes of dried sweet cherry, crushed rock, lavender, and a hint of baking spice. Enjoy with a little air or cellar to your choice.
Cases:	250 Cases Produced.
Retail:	\$75

Hand-picked, small lugs hauled with refrigerated truck, cluster by cluster sorting, gravity fed to the bladder press. French oak barrel fermented and aged with weekly stirring. Up-bringing in barrels for 15 months.