

CARTE BLANCHE



2012 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: The 2012 Pinot Noir is full of promise, needing ample time to open, it reveals bright freshly macerated cherries, carnation, and dried provencal herbs. Savory notes step forward in the generous mid-palate offering notes of dried sage, lilac, and faint cardamom. Baking spices, Swedish fish, and sour cherry sit on the silky and lengthy finish.

CASES: 250 Cases Produced.

RETAIL: \$125

Hand-picked, small lugs hauled with refrigerated truck, double sorting (cluster by cluster and then berry by berry.) French oak Barrel aged for 18 months. No fining. No filtration.