



2017  
**PINOT NOIR**  
SPRING HILL VINEYARD  
SONOMA COAST

The fruit for this wine was picked a full month before the devastating fires of October 2017 but the growing season offered other challenges that we could not escape. A late-season heat spike forced us to pick earlier than we normally do which resulted in a somewhat lighter-style wine with reduced acidity.

The nose is signature Spring Hill: black tea, cherry, juniper and hibiscus. Plum and spice dominate the palate, with equal measures of nutmeg, cloves, caraway seed and vanilla. There is more to discern here but rather than try to call out every aroma and flavor let us jump to the conclusion. Spring Hill is a startlingly unique patch of earth. It doesn't taste like Carneros or Russian River or anywhere else on your wine aisle. It taste like Spring Hill.

**VINEYARD:** *Spring Hill Vineyard*  
**ELEVATION:** *500 ft.*  
**SOILS:** *Steinbeck / Los Ocos*  
**CLONES:** *Calera, Swan, Pommaro 5, Rootstock 101-14*  
**BRIX AT HARVEST:** *25.1*  
**HARVEST DATE:** *6 Sept. 2017*  
**FERMENTATION:** *Native Yeast, 6 Day Cold Soak, 50% Whole Cluster, 16 Days on Skin, No Amendments*  
**COOPERAGE:** *Louis Latour, Remond*  
**AGING:** *21 Mos, 40% New Oak*

5 BARRELS PRODUCED

\$45

