



2019  
**PINOT NOIR**  
SPRING HILL VINEYARD  
SONOMA COAST

No wine offers more flavor shadings than Pinot Noir. This is due, as every pinotfile will tell you, to the grape's ability to reflect the site where it's grown. What they neglect to tell you is that no grape variety has more clones than Pinot Noir. And clones are everything.

Spring Hill has 7 different clones planted, 3 of which — Swan, Pommard and Calera — are on display in our Pinot. Swan offers soaring aromatics and spice. Pommard brings dark plummy flavors. And Calera has earthy aromas and a velvety texture. Together they make a complete and compelling wine.

Dark cherry, black plum and spice (cinnamon, nutmeg, clove) on the nose. Bing cherry, wild strawberry and forest floor (mushrooms, earth, herbs) on the tongue. The finish is earthy and fruity and ever so slightly saline. Not unexpected, given the Pacific is but a few miles away.

**VINEYARD:** *Spring Hill Vineyard, Sustainably Farmed*

**CLONES:** *Calera, Swan, Pommard 5, Rootstock 101-14*

**HARVEST:** *20 Sept. 2019, 25 brix*

**FERMENTATION:** *Native Grape Yeast, 50% Whole Cluster, 20 Days on Skins*

**INGREDIENTS:** *Hand Picked Grapes, Tartaric Acid, Yeast Nutrients, SO2. Nothing Else Added. Vegan Friendly.*

**COOPERAGE:** *Louis Latour, Cadus*

**AGING:** *20 Mos, 50% New Oak, 70% Neutral*

7 BARRELS PRODUCED

**\$49**

