



P I N O T N O I R - S O N O M A C O A S T

• H I G H L I G H T S •

- THE FORAGER Pinot Noir illustrates that careful, experienced selection, blending and maturation of Pinot Noir lots grown in diverse coastal locations can deliver delicious flavors and interest.
- Excellent low yielding sites, classic low-impact Burgundian winemaking techniques and careful maturation in top new French oak capture the typicity of these sites - and the purity of this noble red grape variety.

• V I N T A G E 2 0 1 4 •

In 2014 we had beautiful sunny skies and clear, cool nights throughout the entire season and the vintage will likely go down in the books as “exceptional” along the Sonoma Coast. It allowed us to tinker along the seams, to refine the minutiae, rather than make broad strokes to save a crop - or glean the best from not-so-great lots and cull out the ones to sell off. Mother Nature made it easy for us.

• T E R R I F I C S I T E S •

The complexity of our 2014 Pinot Noir comes from six clones grown in two locales on the chilly Sonoma Coast, a terrific spot for exemplary cool-climate Pinot Noir. Both sites were hand-pruned and picked. The soils in these low yielding, wind-swept sites range from the famed “Goldridge” to shallow gravelly loams. Each site and clone provided different aromas, flavors & structure and we developed the blend from these diverse components. The first site, representing 60% of the vintage, is less than seven miles from the coast, west of Sebastopol at an elevation of almost 700 feet with 15 degree slope. It was densely planted a decade ago and features Guyot training with 16-18 clusters per vine of 115, 777, 667 and Calera clones. The second site (40% of the vintage) is situated northwest of Forestville and offers clones 828 and 115 and contributes richness and depth.

Regional Composition: 100% Sonoma Coast AVA

Varietal Composition: Clone/Selections: 115, 777, 667, 828, Calera Maturation: 45% New French Barrels for eleven months

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Hand-harvested between September 12 and 30, these compact Pinot Noir bunches were hand-sorted, mostly destemmed, crushed and cold soaked for 2 days in five-ton open-top fermenters. A small portion went whole cluster adding nice “grip”. Fermentation began naturally and was completed with cultured Burgundian yeast. Moderate fermentation temperatures (87°F) and 1 *pigeage* (punch-downs) per day helped build structure, color and texture. After a gentle press, ML took place in barrel followed by eleven months maturation (no racking) which contributed nuanced spiciness and a velvety mouth-feel. We call our wine THE FORAGER to illustrate how growing, gathering & judiciously blending small lots of delicious Pinot Noir can deliver serious flavor and interest.

Retail Price: \$27

Jonathan & Susan Pey

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