



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 •

- Our FORAGER Sonoma Coast Pinot Noir illustrates that careful, experienced growing, selection, blending and maturation of Pinot Noir lots grown in diverse coastal locations can deliver delicious flavor 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 9 •

Vintage 2019 started with record precipitation in Spring which was welcome and showed that Mother Nature is truly in charge. A warmer than normal Summer accelerated ripening and offset some colder weather earlier on. Pinot clusters ended up being perfectly ripened and the size of the crop was decent, and quality very high. In short, a great vintage which displays great color, aromas and texture.

• T E R R I F I C S I T E S •

The complexity of our 2019 Pinot Noir comes from two 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 85% of the vintage, is situated northwest of Forestville and offers one of our favorite clones “115” and which contributes richness and depth. The second site is less than seven miles from the coast, west of Sebastopol at an elevation of almost 700 feet with 15 degree slope. It was planted in 2001 to clone Pommard 5 which contributes zippy freshness and smooth tannins. The second site represents 15% of the vintage.

Regional Composition: 100% Sonoma Coast AVA

Varietal Composition: Clone/Selections: 115, Pommard 5 Maturation: 25% 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 19 and 26, the 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 fermented “whole cluster” adding nice “grip”. Fermentation began with prevailing, local yeasts and was completed with cultured Burgundian yeast. Moderate fermentation temperatures (~88°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. New French oak play a minor role in its aromatics. We call our wine FORAGER to illustrate how growing, gathering & judiciously blending small lots of delicious Pinot Noir can deliver serious flavor and interest.

Retail Price: \$22 Alc % 13.3%

The Pey Family

ForagerWines.com

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