



2017 Anderson Valley Pinot Noir *Gowan Creek Vineyard*

Located in the heart of the Anderson Valley, our Gowan Creek Vineyard features a unique terroir with elements from the valley's warmer regions and its cooler, northern "deep end." Offering an ideal southwestern exposure, and an array of unique vineyard blocks planted with clones of Pinot Noir carefully tailored to each site and soil type. The expressive wine produced from these vines displays beautiful inky depth and robust untamed fruit flavors.

In the Vineyard

The 2017 season began with plentiful rains that resulted in healthy vines and an excellent crop. After ideal temperate weather throughout the summer, a significant September heat spell ushered in a brisk start to harvest. A return to normal temperatures, combined with thoughtful irrigation, slowed the pace and allowed us to continue picking each site at optimal levels of ripeness. The grapes arrived at our winery in exceptional condition, resulting in complex wines that embody the rustic elegance of great Anderson Valley winemaking.

Comments from the Winemaker

This lush and robust Pinot Noir offers alluring aromas of warm blueberry crumble, bramble and pennyroyal that leap from the glass. Though displaying excellent weight and complexity, it is balanced and fresh on the palate, with a lovely driving acidity framing the luxurious dark berry and earth flavors, while carrying the wine to a long, juicy finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Anderson Valley

Harvest Dates: September 7 – October 7

Average Sugar at Harvest: 24.5° Brix

Cooperage

100% French oak

Barrel Aging: 16 months

60% new, 20% neutral, 20% second vintage

Production and Technical Data

Alcohol: 14.5%

0.502 g/100 ml titratable acidity

15 days fermentation at 80°F

pH: 3.63

