

# VIÑAS ZURINAGA

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## 2015 SONOMA COAST ESTATE PINOT NOIR

Weather wise, 2015 was a challenging year. We experienced a mild and short winter due to drought conditions. Bud break came exceptionally early, occurring in February instead of late March, and we were encouraged by a significant number of blooms and clusters. However, in May, we experienced a cold snap at a vulnerable time, resulting in a loss of 50-60% of the crop to severe shatter; whole clusters just died on the vine. A too-cool spring gave way to summer temperatures and in August temperatures spiked with high humidity. Although the yield was small, the fruit quality was exceptional.

On October 7, 2017, we released our ultra-premium 2015 Estate grown Pinot Noir. It has a lovely perfume of violets and ripe plum. The silken mouthfeel opens, first, to a burst of bright cranberry, or alpine strawberry then it deepens and develops darker fruits- like black cherry. It has a lively mid-palate- and with decanting- more and more of its richness develops with time. It has refined, tight tannins that also soften with air- indicative of the age-worthiness of this vintage. It finishes with some earthy- herbs and pleasing tobacco. All-in-all quite lovely!

Our wine shows its best side when paired with savory foods. It can be easily cellared for ten years or more. When drinking young, we recommend decanting for two to three hours before consuming to enhance your drinking experience.

This vintage is cellar-worthy and will benefit from more time in the bottle. Your patience will be rewarded. Only 50 cases of this exceptional wine were produced.

#### VINEYARD:

100% Blank Road Estate: root stock planted in 2007; clones grafted in 2009.

#### FARMING:

Farmed without use of synthetic chemicals by Small Vines Viticulture, Inc.

#### SPACING:

4'x3', 3100 plants to the acre

#### SOILS:

Yellow brownish loamy sandy

#### YIELD:

.8 tons / 50 cases were produced

#### CLONES:

Calera, Swan, Dijon 667, 777, and 115.

#### PRESSING METHOD:

Fermentation was 40% whole cluster, aged for 14 months in French oak barrels.

#### HAND HARVEST:

August 28, 2015

#### BRIX AT PRESSING:

22.6

#### BOTTLING:

Bottled February 27, 2017

#### CHEMISTRY:

pH: 3.26, Alc. 13.1%

#### RELEASED:

Oct 7, 2017