

VIÑAS ZURINAGA

P.O. BOX 2544
SEBASTOPOL
CALIFORNIA
95473

415-793-7969



2017 SONOMA COAST ESTATE PINOT NOIR

On October 5, 2019, we released our ultra-premium 2017 Estate grown Pinot Noir. With a deep garnet color and a glimmer of amber, the experience begins with floral notes, reminiscent of violets and rose petals. The first sip uncovers flavors of heirloom plums and blueberries which then deepens, unveiling a nicely rounded plush mouthfeel of pomegranate, light fruit with a hint of allspice. It exhibits a structured and layered palate, with a hint of dried herbs and structure of old-world Pinot, with balanced acidity and refined, light tannins that soften with air. Even in the long finish, there is much to discover, a statement to the complexity of the wine. Like all our wines, the uniqueness of the terroir speaks through. The wine is cellar-worthy and will benefit from more time in the bottle. Your patience will be rewarded. Only 110 cases of this exceptional wine were produced.

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 an hour before consuming to enhance your drinking experience.

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:

1.8 tons

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:

September 8, 2017

BRIX AT PRESSING:

21.9

BOTTLING:

Bottled January 21, 2019

CHEMISTRY:

pH:3.51, Alc. 12.3%

RELEASED:

Oct 5, 2019