

VARIETAL COMPOSITION 100% Pinot Noir

V I N E YA R D S 45% Catapult, 39% Diamond Pile, 16% Other Sonoma Coast

> CLONES 115, 5, 31

S O I L S Diablo & Raynor Clay

> P L A N T E D 1997

T R E L L I S I N G 2 cordon VSP

C E R T I F I C A T I O N S California Sustainable Sonoma Sustainable

BRIX AT HARVEST 23.4°

A G I N G 14 months, 50% new French oak

TOTAL ACIDITY 6.1g/L

> FINAL PH 3.53

RESIDUAL SUGAR 1.5g/L

 $\begin{array}{c} \mathrm{A} \ \mathrm{L} \ \mathrm{C} \ \mathrm{O} \ \mathrm{H} \ \mathrm{O} \ \mathrm{L} \\ 14.0\% \end{array}$





PINOT NOIR Sonoma coast

2021 | FARMED IN SONOMA COUNTY





Fog sweeps in from the Pacific Ocean most summer evenings, covering our Sonoma Coast vineyards like a giant cold blanket. Lingering through mid-morning this fog cover greatly extends the grape ripening process and produces Pinot Noirs of great distinction.

VINEYARDS

In 1995, the Clines purchased two properties to grow Pinot Noir and other Burgundy varietals. Planting began at the Catapult and Diamond Pile Ranches in 1997 with Dijon clone 115, and clones 5 and 31 in predominantly clay loam soils on top of compacted volcanic ash and rhyolite.

Situated in the Sonoma Coast AVA, a wind gap in the coastal mountain range funnels cooling breezes and fog east from the Pacific Ocean through the city of Petaluma and south to the San Pablo Bay. Vineyards are socked in by lingering morning fog on most summer days, where temperatures can swing up to 27° from morning to afternoon. Persistent afternoon breezes require grapes to hang longer on the vine to enable full, rich flavor development.

WINEMAKING

Grapes are hand-harvested, sorted and destemmed directly into open top bins. Native yeasts begin fermentation. The cap is punched down two times a day and then pressed two weeks later and pumped into 50% new French oak and 50% neutral barrels to undergo 100% malolactic fermentation and aging for 15 months.

TASTING NOTES

Fog Swept Pinot Noir offers fresh black cherry and wild strawberry flavors with hints of black tea, mushroom and bittersweet chocolate. It has a juicy, fresh acidity, and medium-bodied mouthfeel with luscious fine-grained tannins and classic earthiness that is synonymous with classic Pinot Noir.