

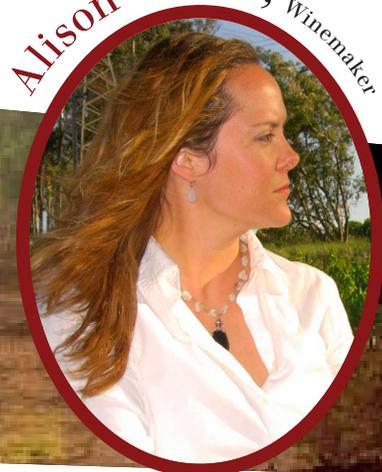
GARNET

VINEYARDS

Pinot Noir

Rodger's Creek, Sonoma Coast

Alison Crowe, Winemaker



Winemaker Notes

Sitting high on a ridge in the Sonoma Coast growing region, Rodgers Creek Vineyard is exposed to wind and fog from the Pacific Ocean. On the extreme eastern edge of the emerging Petaluma Gap AVA, Pinot Noir develops high levels of concentration, and the wine's spice, earth and dark fruit flavors are wonderfully pure and perfectly balanced. Grapes were harvested by hand in the early morning and de-stemmed before taking them to tank. A warm fermentation encouraged color development and extraction while maintaining this vineyard's precious aromas and complex flavors. The wine was minimally racked and 100% aged in French Oak barrels, 40% of which were new. The neutral barrels provide a rich lees extraction environment while the new barrels contribute a round sweetness that enhances the natural perfume of the grapes.

Food Pairing Suggestions

The wine has classic aromatics of black cherry, strawberry coulis, violets and baking spice. On the palate, complex layers of sweet red and black fruit, and plum jam mingle with spicy oak notes, forest floor and a brisk finish. Rodgers Creek Pinot Noir is a robust hearty Pinot that can stand up to steaks and grilled dishes as well as pair with Pinot Noir classics like duck, pork and charcuterie.

Vineyard Notes

Thin, well-drained volcanic soils, low yields and gusty winds define this ideal Pinot Noir vineyard site. Three different Pinot Noir clones are planted here, including the old school Pommard clone (pure dark cherry fruit) and the newer Dijon clones, 667 and 777, that thrive in cold climate and provide firm structure and velvety richness.

Technical Profile

Winemaker: Alison Crowe
Appellation: Sonoma Coast (also Petaluma Gap)
Blend: 100% Pinot Noir
Alcohol: 14.63%
Glucose | Fructose: Dry
Total Acidity: 6 g/L
pH: 3.71
UPC: 8 52260 00409 6