



A CRAFT WINERY & CELLAR DOOR

Sourcing

100% Sonoma Coast

Varietal Composition

100% Pinot Noir

Technical Data

pH 3.7

TA 0.51 g/100mL

RS Dry >0.5g/L

Alc. 14.1%

Winemaker

Brian Graham



2015 Pinot Noir

SONOMA COAST, CALIFORNIA

Background

The vintage of 2015 had a quick and early start due primarily to the weather and light vineyard yield. A cold May created "shot berry" during flowering (normal and tiny berries on the same cluster). Ultimately the fruit received was exceptional, with great color, acid and structure, making this a cellar-worthy wine.

Winemaking

Grapes were picked in the early morning, and were destemmed and resting in tanks while still very cold, thus allowing the grapes to retain delicacy and aromatics for which Pinot Noir is known. We cold soaked the grapes for four days prior to a warm slow fermentation. Our Pinot was gently pressed down to 50% new French oak barrels to complete the fermentation process. This wine was aged on lees for 6 months to further create a graceful, smooth wine.

50% new French oak from the Damy, Cadus, Rousseau and Taransaud cooperages was used.

Tasting Notes

The nose is massive ripe raspberry, pomegranate & cherry with hints of hints violets, vanilla, crushed bay leaves and graphite.

The palate leads to red plums, more pomegranate and red cherry notes. Hints of black tea leaves, anise and a hazelnut brûlée bring our Pinot Noir its characteristic finish.

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