



#### **ABOUT THE VINEYARD...**

Our 2018 Carneros Pinot Noir comes from the Toyon Vineyard, located in the Napa side of Carneros. This vineyard was originally planted for us in 1998 with cuttings tracing back to the Swan estate in Sonoma County and Dijon 115 - followed by cuttings from Ed Penhoet's vineyard in Carmel Valley. Ed's selection from Carmel Valley's River Ranch is a story into itself (ask us sometime!), known as the "River Ranch Clone" and now proprietary since Ed went through the tedious process of registering the clone and cleaning it of all virus.

#### **ABOUT THE VINTAGE...**

Well timed rainfall brought and nice Spring growing conditions resulted in luxuriant growth to start the 2018 season. A steady and cool growing season with just a few heat spikes kept our vines happy throughout. The wines started out with elegant, balanced fruit and have continued to fill out in the bottle. It is a vintage of exceptional balance that continues to unfold and reward with evolution in the bottle.

#### **ABOUT THE WINE...**

We separated the entire lot into one ton, open-top fermenters, employing traditional punch-downs by hand in order to achieve optimal extraction. About 5% of the fruit was fermented as whole clusters. The wine was aged in an array of French cooperage, nearly half new, and gently racked once prior to bottling. Grapes, must, and wines were moved using gravity through to the barrel and using inert gas through racking and bottling - promoting graceful aging.  
658 cases produced.

#### **TASTING NOTES...**

The 2018 vintage is immediately recognizable for its palate coating texture - a familiar trademark of our Carneros Pinot Noir. In its youth it skews more to the spicy end of the spectrum with currants, orange spice and cocoa. The darker cherry and wild berry notes open with time in the glass and characteristic notes of anise. Subtle earth notes, hummus and truffles add interest as well as exotic hibiscus nuances. The wine finishes long and savory inviting the next sip. A versatile wine to pair at the table or to enjoy alone for its opulent and approachable fruit.