



ABOUT THE VINEYARD...

Gilbert Perez's two acre vineyard in the southwestern corner of the appellation, only nominally protected by the coastal hills and open to the maritime influence of the Pacific Ocean, is the single source for these grapes. The soils here are sandy loam and very well drained, typical for the Russian River Valley. The cooler sections of Russian River, near Sebastopol, are known for producing explosive and aromatic fruit flavors balanced with acidity and earthy aromas. All seventeen rows are planted with Dijon 115 clones, which tend to add perfumed aromas and light spice notes to the lush fruitiness obtained from the soils.

ABOUT THE VINTAGE...

Ample rain brought an end to our five-year drought and the 2017 vintage produced the high quality of fruit that we had enjoyed in the prior seasons. It was an unusually wet year with a mild spring that allowed the vigorous vines to flower extensively. Record-breaking heat in the days leading to harvest fully ripened the grapes, developing sugar and flavor, while cool nights ensured wines would retain mouthwatering acidity. Our harvest wrapped up, with wine aging in barrel and safe from smoke damage, long before the October fires visited Napa. Ultimately, we were gifted a smaller vintage than the originally anticipated and we were very happy with the high quality of the grapes. Deliciously juicy, our wines excited our palates months before bottling!

ABOUT THE WINE...

We fermented in our one ton, open-top tanks, layering the bottom 25% of each tank with whole clusters of fruit, adding structure and spice notes to the back palate and balancing the otherwise plush fruit of Gilbert's Vineyard. A warm fermentation with a combination of native and isolated Burgundian yeasts produced excellent and focused flavor extraction, complemented with traditional punch-downs by hand. The wine was aged entirely in Francois Freres cooperage, half new, and racked once, gently, prior to bottling. Grapes, must, and wines were moved using gravity through to the barrel and using inert gas through racking and bottling. 241 cases produced.

TASTING NOTES...

Notes of strawberry and tart pie cherry are accompanied by notes of sweet vanillin, toasted hazelnut and coffee as an introduction to this joyfully juicy blend of rich fruit and earthy spice. The wine opens to a well integrated mid-palate of dark berries, toffee and cassis. The broad palate is elevated and brightened with a mouthwatering acidity that welcomes this wine to the table. Sassafras, herbal notes and baking spices are revealed in the satisfying finish.