



ABOUT THE VINEYARD...

The Red Dog Vineyard sits atop Sonoma Mountain on the cool, western side. In 2000 Tom and Debbie Engel planted this vineyard - with the replant happening in 2015. We used cuttings from our Mink Vineyard - a proprietary heirloom selection of Swan Pinot Noir. The vineyard is situated on the eastern face of a ridge, and the top is just under 1000 feet elevation. At this height, Pacific currents moving inland through the Petaluma Gap cool the vineyard almost continually. The soils are some of the most ancient soils in Sonoma County and have been leached of nutrients by wind and rain for eons. It is a truly spectacular vista point but a challenging place to grow grapes.

ABOUT THE VINTAGE...

The 2019 vintage marks the return of the Red Dog Vineyard, the vineyard had been replanted after the 2014 vintage due to a grapevine malady. A triumphant return it was, as 2019 provided plenty of Spring rain to ensure the plants grew well and were thus well prepared to produce their first vintage. The summer season was near ideal with ample warmth, but no heat or cool shocks.

ABOUT THE WINE...

The grapes were destemmed into our 1-ton, open top fermenters and cold soaked for 4 days. We punched down by hand 4 times per day tapering down as the fermentation progressed. A warm fermentation, peaking about 94°, with additional maceration and skin contact ensured a generous extraction from these stubborn grapes. The wine was aged entirely in French barrels from the Tonnellerie Remond cooperage, and a majority of those barrels were new. The wine was racked once prior to bottling. Until bottling, all wine movements were made by pushing with inert gas. 45 cases produced.

TASTING NOTES...

Loaded with youthful vigor and underlying nuance. The nose is dominated with boysenberry, raspberry, rose hips, and subtle tangerine notes followed by deeper aromas of tea, cedar, and hints of forest floor. Spice notes of lavender, hibiscus and sage, the fruit expands in the glass and fills the palate with fresh pomegranate, cherry, and mandarin. It opens slowly in the glass providing evidence of great things to come. Drink at release or 5 - 7 years plus.