

2019

## PRICE FAMILY ESTATES

### Sonoma Coast Pinot Noir



THREE STICKS

#### VINEYARD NOTES

Our Price Family Estates Pinot Noir is a special blend of our estate vineyards throughout the Sonoma Coast, presenting one of the most thoughtful processes for our winemakers each year. With many distinctive vineyards in our portfolio, the team works tirelessly to showcase the unique qualities of each site, while pulling the components together into a seamless blend. The core of this wine originates from our 17-acre Walala Vineyard, planted among a vast sea of redwoods, just six miles from the Pacific Ocean. Fruit from our Durell, One Sky, Gap's Crown, and Alana Vineyards round out the composition, making it a lovely representation of the diversity of Sonoma Coast and remarkable quality of the 2019 vintage.

#### VINTAGE NOTES

The growing season in 2019 was generally mild, leading to quality results. While there was record flooding of the Russian River and other local tributaries in February, the timing of the floods occurred during vine dormancy. That timing, plus the elevation of our vineyards, kept us out of harm's way. The weather was cool in August and September as the fruit matured, allowing us to pick without the pressure of any oncoming heat waves or rain. Once the fruit was harvested, we captured the subtly and nuance as well as the intensity of flavor that comes with long maturation during those final cool months. We are excited for the tremendous quality that is certain to show itself with this "quiet" weather vintage.

#### TASTING NOTES

On the nose you'll find dried herbs, dark chocolate and hints of forest floor. Notes of pluot and ruby red grapefruit provide high tone zip to tantalize the palate, while a touch of toasted hazelnut further complements this wine.



<b>APPELLATION:</b>	<b>WHOLE CLUSTER:</b>	<b>TOTAL ACIDITY (TA):</b>
Sonoma Coast	24%	6.3 g/L
<b>VARIETAL CONTENT:</b>	<b>MALOLACTIC FERMENTATION:</b>	<b>pH:</b>
100% Pinot Noir	100%	3.52
<b>SOIL:</b>	<b>BARREL AGING:</b>	<b>PRODUCTION</b>
Cobbly clay loam, volcanic, Goldridge fine, sandy loam	11 months	554
<b>CLONES:</b>	<b>BARREL COMPOSITION:</b>	<b>SRP:</b>
Swan, 115, 667, 777, 828, 954, Calera	100% French Oak, 45% New	\$65
<b>FERMENTATION:</b>	<b>ALCOHOL CONTENT:</b>	<b>RELEASE DATE:</b>
Open top fermentation	14.0%	August 2021

*We believe in stewardship of the land, the vineyards, and the people. We are for real connections, real history, real wines; experiences you will never forget. We welcome you to our home, the Adobe, for a historic tasting in Sonoma.*