

2019

WILLIAM JAMES VINEYARD

Pinot Noir



THREE STICKS

VINEYARD NOTES

William James Vineyard is one of our newest sites. Our farming team meticulously planted to coax the best fruit out of this Russian River Valley vineyard. The soil at this property is unique to Northern California, a fine, tan silt called Goldridge, known in the industry as “moondust.” We are delighted with the exceptional fruit this site produces, and the 2019 vintage is our best yet.

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

Pinot noir grown in this special soil lends texture and elements of spice and black tea. Calera, 943, and Swan were the clones chosen for William James – all three culminating in flavors of rich black cherry and red currants, with a dense core and velvety mid-length finish.



APPELLATION:	WHOLE CLUSTER:	TOTAL ACIDITY (TA):
Russian River Valley	25%	6.9 g/L
VARIETAL CONTENT:	MALOLACTIC FERMENTATION:	pH:
100% Pinot Noir	100%	3.48
SOIL:	BARREL AGING:	PRODUCTION
Goldridge fine sandy loam	16 months	481
CLONES:	BARREL COMPOSITION:	SRP:
Swan, 943, Calera	100% French Oak, 52% New	\$75
FERMENTATION:	ALCOHOL CONTENT:	RELEASE DATE:
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.