

2020

## PRICE FAMILY ESTATES

### Sonoma Coast Pinot Noir



THREE STICKS

#### VINEYARD NOTES

Price Family Estates Pinot Noir is a true winemaker's blend showcasing grapes from our six estate vineyards across the Sonoma Coast. Each vineyard of our portfolio has distinctive qualities and our desire with this wine is to highlight those individual nuances, while bringing them together into one harmonious blend. This vintage exudes all of the qualities we love most about the range of pinot noir from this region – from the terroir of the inland hillsides to the more extreme coastal sites.

#### VINTAGE NOTES

The 2020 vintage started with a mild winter and lighter than normal rainfall. During flowering, we saw some of that rain, resulting in a poorer "set" of berries. Lower yields concentrate flavors into fewer clusters and fewer berries, so what we lost in yield, we gained in quality. The year took a unique turn when our hospitality team was deployed to the vineyard, helping with shoot thinning and suckering in Springtime due to the pandemic-related Adobe closure. We were also able to make on-the-spot decisions regarding heat spikes later in the year; an absolute advantage of farming our own lands, we were able to take immediate, decisive actions with our vineyard team. With our constant collaboration between winemaking and farming teams, the resulting wines shine, exhibiting incredible concentration and complexity: a bright spot from an otherwise challenging year.

#### TASTING NOTES

On the nose you'll find blueberry, violet, and black tea. Notes of grilled meat, violet, and cardamom provide depth and texture on the palate, while a touch of sweet cocoa powder further complements this pretty wine.



<b>APPELLATION:</b>	<b>FERMENTATION LENGTH:</b>	<b>TOTAL ACIDITY (TA):</b>
Sonoma Coast	11 Days	6.5 g/L
<b>VARIETAL CONTENT:</b>	<b>WHOLE CLUSTER:</b>	<b>pH:</b>
100% Pinot Noir	15%	3.42
<b>SOIL:</b>	<b>MALOLACTIC FERMENTATION:</b>	<b>PRODUCTION</b>
Cobbly Clay Loam, Volcanic, Goldridge Fine, Sandy Loam	100%	542 Cases
<b>CLONES:</b>	<b>BARREL AGING:</b>	<b>SRP:</b>
Swan, 115, 667, 777, 828, 954, Calera	11 Months	\$72
<b>FERMENTATION:</b>	<b>BARREL COMPOSITION:</b>	<b>RELEASE DATE:</b>
Open Top Fermenter	100% French Oak; 51% New	February 2022
	<b>ALCOHOL CONTENT:</b>	
	14.1%	

*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.*