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2018 Three Perch Pinot Noir



Owned by the Guidici family, this cool-climate site was planted and farmed by Sonoma Coast specialist Charlie Chenoweth. In search of the best cool-climate Pinot Noir site, we came across this beautiful, sloping vineyard tucked away in the redwoods. Driving away, we noticed three black birds perched above the vineyard, watching over the vines. We have sourced fruit from Three Perch since 2013.

Situated on a hillside surrounded by redwoods, this fog-laden site has a top elevation of 900 feet above sea level. The dry farming practices combined with the hill's excellent drainage adds nuance and complexity to the grapes, as well as notably smaller berries and clusters. We pick three Pinot Noir clones at their individual optimal ripenesses: Calera, 777 and Pommard. The grapes were harvested by hand over a period of two weeks beginning on September 24th then hand-sorted and placed in tank for a cold soak of five to seven days with one pumpover per day. The three clones were co-fermented using native yeasts berries and punched down twice daily during fermentation. The wine was aged for 11 months in 100% French oak barrels, 40% of which were new.

A luxurious, silky wine with bright dark ruby color and alluring aromas of Luxardo cherries which continues on the palate. Underscores of star anise, wild bay laurel and baking spices accentuate the satiny texture and long, robust finish.

APPELLATION: Sonoma Coast
VARIETAL: 100% pinot noir
CLONES: 777, Calera, Pommard
PLANTED: 2003
YIELD: 1.5 tons per acre
SOIL: Goldridge, sandy loam with small stones

COOPERAGE: Terrensaut, François Ferrer, Latour
pH: 3.65
T.A.: 5.8
ALCOHOL: 14.4%
PRODUCTION: 212 cases produced
RETAIL PRICE: \$75