

Gregory James - Winemaker Notes

2016 Hawk Hill Pinot Noir

Fruit Source: Hawk Hill Vineyard

Varietal: 100% Pinot Noir, Sonoma Coast AVA

Clones: Pommard 4 & Dijon 115

Harvested: 9/12/16, with 22.8 Brix

Barrel Treatment: 35% new & 65% neutral French Oak barrels

Bottled: 7/13/18

Barrel Aging: 21 months

Final Chemistry: 5.8 g/L TA, 3.54 pH. 13.5% Alcohol

Cases produced: 50

The Vineyard: This Vineyard is located on a Southern Facing Ridge top, high above the town of Freestone and was planted to Pinot noir and Chardonnay in 1985. There are 6 acres of Pinot Noir vines equally distributed between Pommard 4 and Dijon 115 Clones. The fruit was harvested by hand, at night, to assure it would arrive at the winery cold.

Winemaking: Once harvested, the fruit was immediately transported to the winery where both clones were 100% de-stemmed and placed in a 4 ton open top Stainless Steel fermentation tank. The must (skins, seeds and pulp) was then maintained at 55 degrees F for an 8 day "cold soak" prior to initiating fermentation. Both clones were co-fermented with native yeast and very gentle cap management ("punch down's") during a 9 day fermentation to minimize the tannin extraction and conserve the delicate aromas and flavors of this very cool climate Pinot noir. After a 3-day extended maceration (post primary fermentation), the free run wine was placed into a tank for overnight settling, and the pomace (post fermentation skins & seeds) was transferred into a large basket press where the remaining wine was extracted and maintained separate from the free run juice. The wine was then moved to 60 gallon French oak barrels to begin their malolactic fermentation and ageing process.

Tasting Notes: This is a cool climate Pinot Nior with good acidity and minerality, earth tones mixed with briar and black tea. In the mouth the wine reveals dark berry, briar, cranberry and again hints of black tea, with a soft pleasing finish.