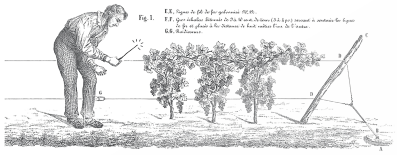

LA FOLLETTE

AN ONGOING DIALOGUE WITH SINGULAR VINEYARDS

2017 LOS PRIMEROS PINOT NOIR

Sonoma County | Monterey County | San Luis Obispo County

VINEYARD STORY

Los Primeros – meaning "the first" – honors the early winegrowing pioneers in California who planted vines along the coast. Today, those same areas, inland from the Pacific Ocean, produce California's most sought after Pinot Noir grapes. Our vineyards stretch from the cool Sonoma Coast to the verdant valleys of Monterey and the ocean-influenced region of San Luis Obispo.

THE PLACE

45% Sonoma County brings in depth, varietal purity, concentration, and structure.

45% Monterey County contributes bright, vibrant, fresh red fruit aromas, natural acid, and overall balance.

10% San Luis Obispo County adds color, dark fruit notes, spice, and a mid-palate richness.

WINEMAKING

Harvest Pick: August 31 – September 7, 2017
Mix of Dijon and California heritage clones including Swan, Pommard, UCD 23, Martini, and 2A
Whole-cluster pressing
No sulphur added to juice prior to fermentation
100% native yeast primary fermentation
100% wild malolactic fermentation
Bottled: August 9, 2018
11 months in low toast, air-dry (3 years) French oak, 20% new

CHEMISTRY

ABV: 13.5 | pH: 3.79 | TA: 5.58

SENSORY

There's an appealing dark garnet color that immediately implies depth. The nose is upfront – fresh and bright. Flavors and aromas include stewed fruit, cherry cola, allspice, nutmeg, dried orange rind, and enoki mushrooms. The palate evolves to mild savory herbal notes with a faint kiss of toasty oak and mild earthiness. This is an approachable expression of Pinot Noir. Perfect when you're watching "Sideways" or anything with Paul Giamatti in it. Also good with Portobello mushrooms, olive bread, wild salmon, seared duck breast, or goat cheese. The wine will continue to develop in the next two or three years.

CASES

5972 | $24