



LA FOLLETTE

AN ONGOING DIALOGUE WITH SINGULAR VINEYARDS

2017 SONOMA COAST PINOT NOIR

Sonoma Coast, Sonoma County

VINEYARD STORY

The Sonoma Coast vineyard scene is bucolic, exhilarating, and showcases Pinot Noirs with effortless tannins and racy acidity. The maritime winds keep the region cool with minimal heat spikes and, in general, result in additional hangtime. The region's indigenous yeast struggle through primary fermentation harnessing a coastal Pinot Noir that boasts fine texture and expressive aromatics similar to those found in Burgundy.

THE PLACE

Sangiagomero Roberts Road Vineyard - UCD 23 clone from this venerable vineyard contributes deep dark color and tannic backbone.

Sun Chase Vineyard - 777 clone from this above the fog line vineyard delivers on glorious, high-toned aromatics.

Heintz Vineyard - Swan clone from one of the coolest vineyards in the Russian River Valley brings bright, red fruit, spice, and cool-climate acid.

WINEMAKING

Harvest Pick: September 4, 7, and 13, 2017

100% wild malolactic fermentation

777, Swan, and UCD 23 clone

8-day passive cold soak

Whole-cluster pressing

2 punchdowns per day

No sulphur added to juice prior to fermentation

Bottled: August 9, 2018

100% native yeast primary fermentation

11 months in French oak, 25% new

CHEMISTRY

ABV: 13.4 | pH: 3.62 | TA: 6.25

SENSORY

Deep, brooding, concentrated color with an exotic nose evocative of coriander, cinnamon, herbes de Provence, and cardamom. On the palate, the spice box mingles with fresh and dry fruit with red fruit undertones. Lush texture that is juxtaposed against crisp, cool climate acidity keeps everything lively and refreshing in the mouthfeel. Flavor characteristics include rhubarb, candied cinnamon, root beer, dark chocolate nuances, and freshly ground espresso. This is a thoroughly enjoyable expression of true Sonoma Coast from highly curated and complementary terroirs. Savor this wine with fried anchovies, coq au vin, rack of lamb, boldly dried rub pork tenderloin, stuffed mushrooms, blue cheese on endives, or grilled octopus, if you're feeling a bit ambitious in the kitchen.

CASES

650 | \$34



Robert Parker
WINE ADVOCATE

