



Technical Release Note

2011 Sonatera Vineyard Pinot Noir

Sonoma Coast

Appellation

Sonoma Coast

Vineyard

Sonatera Vineyard
T Block

MonoClone®

Dijon 777

Harvests Started

September 28, 2011

Winemaking

33% Whole Cluster

Cellar

100% French Oak
40% new, aged 16 months

Bottling Date

February 22, 2013

Alcohol

13.0%

Acidity

6.1 gm/L

pH

3.54

Production

123 Cases
(750 ml)

Vineyard

Sonatera is an artisan Pinot Noir vineyard located in the Sonoma Coast appellation near Sebastopol. The vineyard straddles a ridgeline with slopes facing north, south and west. The unique geography of the site funnels brisk marine winds over the vines reducing vigor and extending the ripening period of the grapes, resulting in exceptionally complex and nuanced flavors. The vineyard is farmed gently and sustainably, reflecting the grower's commitment to premium fruit and environmentally aware practices.

MonoClone®

Beginning with the 2009 vintage we made the decision to return to the roots of Burgundy and the craftsmanship of the Cistercian monks of Vougeot to focus on single clones from single vineyards and matured in single cooperage. Our limited production MonoClone pinot noirs reflect our commitment to harness the purity and complexity of one clone from one vineyard.

Vintage Notes

2011 started with a cool, wet spring, a long growing season punctuated with heat spikes, requiring savvy vineyard management. We harvested at midnight and field sorted. 33% were reserved for whole cluster and the balance gently destemmed. Following a brief cold soak, smooth fermentation of small lots with ritual manual punch downs was complete before barreling and aging.

Tasting Notes

Intense depth and luminosity of dark boysenberries and blueberries showing density and structure, with pure reflections of deep amethyst gem. The nose starts with refined earthy scents, musty forest floor (sous-bois) and wet mushrooms, which lingers into darkly fruited (dark cherries, spiced plums, blueberries), very sensual and exotic. Then slowly the aromas begin to envelop you while adding notes of cardamom, truffles, and tea must. As the wine evolves the aromatics become more voluptuous and muscular with intense dark fruit, the always present dark wild cherries, laced with oriental spices and cocoa nibs. There is a lingering scent of caramelized blueberries, vanilla bean, sandalwood, typical to Sonatera's terroir. The palate delivers extraordinary micro texture and depth with layers of exotic spice and black tea, filling your mouth with a refined concentration of voluptuous dark and blue fruit spiked with toasted sourdough bread. The mid-palate is herbaceous and spicy which elevates the wine as it is layered with a silky caramelized blueberry and plum compote, violets, licorice, exotic spices, and earthy truffles. The texture is pure Sonatera, very velvety with fatty vanilla and exotic black pepper, creating a rich and lingering density. The tannins are extremely polished, yet the wine has amazing verve from high herbal tones and exotic spices. The finish is more reflective of the bright acidity found in the cool 2011 vintage, which brings elevated aromatics of sandalwood, earthiness, and exotic spices.

2011



Pinot Noir

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