



Technical Release Note

Soliste Pinot Noir L'Espérance Sonoma Coast

Appellation
Sonoma Coast

Vineyard
L'Espérance

MonoClone®
Dijon 115

Harvests Started
September 29

Winemaking
0% Whole Cluster

Cellar
100% French Oak
47% new, aged 16 months

Alcohol
12.8%

Acidity
6.1 gm/L

pH
3.62

Vineyard

L'Espérance comes from an artisan Pinot Noir vineyard located in the Sonoma Coast appellation near Sebastopol. The site has a northwestern exposure and a gentle slope with excellent drainage for the Goldridge sandy loam soil. Approximately 13 miles from the Pacific Ocean, nightly fog is the trademark of this meticulously tended and sustainably farmed vineyard.

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

With a cool, wet spring, a long growing season punctuated with heat spikes, requiring savvy vineyard management. The clusters were 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

Visually, L'Espérance has a brilliant Ruby purity of raspberries and groseilles (red currants) with unmatched gem clarity and luminosity. The nose displays a clear expression of Morey St Denis/Chambolle clone (Dijon 115): Exotic aromatics of pure spiced red tart wild cherries, kirsh-like, bright red fruits (raspberries, pomegranate) layered with elegant sous-bois (forest floor), refined scents of exotic cardamom, anis, peppery herbals (mint) interlaced with earthy undertones. As the wine evolves in the glass or decanter, the aromatics become more voluptuous with high tone aromatics, superbly pure, and complex adding vanilla, truffles and black tea must. The palate carries on the theme, attacking with precise and harmonious layers of spiced caramelized raspberries and tart wild red cherries, an intensity that is only matched by the refined silky texture. The elegant, velvety raspberry and griottine compote carries on with exotic layers of tart groseille, cranberry and pomegranate interlaced with fatty vanilla bean and exotic spices. A fine layer of earthy truffles, black tea must, cardamom, anis, and herbal aromatics (mint) are interlaced with the finest tannins and fresh crystalline acidity, all adding to an incredible length and complexity.

