
SHANE

2017 La Reine, Pinot Noir, Sonoma Coast - \$42

The Wine:

A focused and vivid expression of Sonoma Coast Pinot Noir that deftly melds structure and intensity. A combination of two parcels located in the Petaluma Gap sub-region of the Sonoma Coast, the 2017 La Reine is composed of equal parts Pommard and 777 clones.

The wind swept and cool environs provide an extended maturation period for the vines and in conjunction with the dark adobe series clay soils produce a Pinot Noir of nuance and substance. Aged only in used oak barrels for fourteen months. Fermented in small open top fermenters with native yeasts with minimal extraction techniques.

My Notes:

The combination of Pommard and 777 clones, with twenty-five percent whole cluster stem inclusion, creates a savory mélange of dark fruit and spice elements. Plum skin, black tea and light violet aromatics show immediately in the garnet colored La Reine. A textured mid-palate flashes black cherry, lavender, and thyme notes. The focused finish reveals accents of blueberry, fennel and light caramel.

WINEMAKING DATA

- 14.2 alcohol
- 3.64 ph
- 5.8 g/l TA