

CARTE BLANCHE



2013 Sonoma Coast Pinot Noir Nobles Ranch Vineyard

- AVA: Sonoma Coast
- VARIETAL: 100% Pinot Noir
- VINEYARDS: Nobles Ranch
- CLONE: Field Selection
- SOIL: Gold Ridge atop the second ridge from the Pacific Ocean
- MICRO CLIMATE: Nobles Ranch: Mountain climate with strong Pacific Ocean influence (cooler afternoons)
- COMPONENTS: 100% Nobles Ranch
- ALCOHOL %: 14.8%
- VINEYARD YIELDS: 2.6 tons per acre
- FERMENTATION: At the natural temperature of the caves (63 F)
- BARREL AGING: 15 months
- COOPERAGE: Gauthier Frères, Francois Frères, Remond
- TASTING NOTE: A noble grape from a noble place - our latest and final edition to the Carte Blanche portfolio, the site for our 2013 Pinot Noir, Nobles Ranch Vineyard sits high on a rocky coastal range, taking in much of what the Pacific Ocean and sun have to offer. Gold Ridge soils atop ancient seabed & volcanic sub-soils and precise farming yield brilliant small berries of depth, complexity and structure. The 2013 Pinot Noir leaps from the glass, showing bright Bing cherry, tangerine oil, and hints of cedar. Needing ample time to open, it reveals bright juniper berry, cherry, black tea, and dried thyme across a broad mid-palate. Rich and silky, the finish is a tightly run race between each element on display.
- CASES: 250 Cases Produced.
- RETAIL: \$65