



CRESCERE

## Proprietary Pinot Noir 2017

### Notes:

We selected the top four barrels from the vintage to create this wine, and they were all from the same site: Putnam Vineyard in Annapolis on the far reaches of the North Sonoma Coast. Textbook Putnam, the wine is dark and intense, hedonistic, nearly brooding. Like black forest cake in a glass, it flashes aromas of dark cherry and cocoa. Arriving shortly after are notes of orange pekoe tea, redwood forest floor, sweet bay leaf, tar, exotic spices and an alluring chalky minerality. The long finish is dense with fruit and big sweet tannins.

### Vineyard:

Putnum Vineyard: Located in the Sonoma Coast AVA, 5 miles from the Pacific coast at 500 feet of elevation with Goldridge fine sandy loam

### Technical Information:

100% Pinot Noir, clones 667, 777, 115  
Harvested and sorted by hand  
Crushed into an open top fermenter, no stem inclusion  
Fermented at low temperature using native yeast  
Pumped over 3 times daily  
Drained into French oak barrels, 25% new  
Aged on lees with battonage for 16 months  
Bottled with a light filter

Alc. 14.5%

TA: 6.6

pH: 3.43

*Four Barrels produced*

*90 Cases produced*

