



2019 PINOT NOIR
SILVER EAGLE VINEYARD
SONOMA COAST

<i>Release Date</i>	Spring 2021
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<i>Winemaking Team</i>	Justin and Seana Stephens, Proprietors Mike Hirby, Winemaker Mike Wolf, Vineyard Manager Debbie Granger, Director of Operations David Robbins, Director of Sales
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<i>Varietal Composition</i>	100% Pinot Noir – Pommard Clone
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<i>Cooperage</i>	33% New French oak
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<i>Vinification</i>	Harvested on September 21 st of 2019. The grapes were cold-soaked and native yeast fermented for twelve days and followed by an extended maceration. Aged for nine months before being bottled unfiltered.
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<i>Tasting Notes</i>	<i>The Silver Eagle Vineyard is a sunnier site in the generally cool area of Green Valley, with deep red pebbly soils. Our block is planted to the Pommard clone, revered for its density and complexity. The 2019 is visually striking with a deep and vibrant garnet color. A swirl of the glass releases the beguiling aromatics of cherry caramel, linalool, rose petal water and raspberry crème which carry into the pure and evolving palate. Layers of raspberry coulis, black cherry, kola nut and pluot carry through the finish where light tannins, sweet acidity and Darjeeling tea leaf linger.</i>
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