



# PACIFIC HEIGHTS

2015

— SONOMA COAST —  
PINOT NOIR

WE'VE *captured* THE COAST

**COMPOSITION:**

100% Pinot Noir

**APELLATION:**

100% Sonoma Coast

**AGED:**

8 Months

93% French Oak

7% Hungarian Oak

**ALCOHOL:**

13.9%

**BTG:**

\$15

**APELLATION:**

The 2015 Pacific Heights Pinot Noir is from the Sonoma Coast appellation. There are numerous microclimates within this region, mostly influenced by the breeze of the Pacific Ocean. This allows for a colder, longer growing season. In 2015, the growing season saw warm temperatures, but prior to harvest, the temperatures were more moderate, giving the fruit longer hang-time to reach full maturity.

**WINEMAKING:**

Our 2015 Pinot Noir was cold soaked for twenty-four hours at 50 °F. The skins were then gently pressed off before dried in order to extract only soft, delicate tannins. The wine was 100% free run to highlight fruit varietal characters and aged for eight months on French and Hungarian oak in order to produce a silky mouthfeel with hints of spice.

**WINEMAKER NOTES:**

*Bright aromas of ripe plum and raspberry with black tea notes. Flavors of lightly toasted oak and leather. The mouthfeel is long, yet smooth from the delicate tannins.*

— Christine Marchi, Winemaker

