



PINOT NOIR

2018

TECHNICAL DETAILS

CLONE

Dijon clone 777 – known for dark and rich characteristics

HARVEST DATE

September 14th

AVERAGE BRIX

24.7

ALCOHOL

14.5%

PH / TA AT HARVEST

3.54 / 4.72 g/L

FINAL PH / TA

3.39 / 5.99g/L

BARRELS PRODUCED

11

CASES PRODUCED

254

AGING

Barrel aged for 15 months. 20% new extra fine grain French oak, 20% once-filled extra fine grain French oak, 60% neutral barrels

ADDITIONAL DETAILS

TASTING NOTES

A bouquet of sweet cherries, blueberry preserves, and candied strawberries melds with a touch of cedar. This is a medium to full bodied Pinot Noir. Smooth tannins balance well with a faint acidity on the finish.

ABOUT THE VINEYARD

The immaculate Greengate Ranch and Vineyard sets the bar for a desirable vineyard. Located only five miles from Ragtag's winery, the 777 clone Pinot Noir is grown on a 4-acre block at the top of a subtle Edna Valley slope with good drainage. Rows facing North to South in fertile Diablo and Cibo clay soils produce grapes rich with flavor.

GROWING SEASON

May and June were particularly cool months in the Edna Valley region, but hot spells in July and early August kicked the season into high gear. Despite the warm temperatures, harvest began later than recent years. Yields for several varieties were larger than average and excellent quality across the board led to a delicious final product.

WINEMAKING

Using cooling panel inserts in the fermentation bins, the wine was cold soaked prior to inoculation to achieve better flavor and color extraction. A wild yeast strain started the fermentation process and produces high concentrations of mannoproteins resulting in a full, smooth mouthfeel and increased palate weight. Upon completion of malolactic fermentation, the wine aged for 15 months in specially selected extra fine grain, lightly toasted French oak barrels seasoned for 36 months.