

# METZKER

## FAMILY ESTATES

### PINOT NOIR

Sonoma Coast

2017



**Alcohol:** 14.5 %

**Aging:** 15 Months in 30% New French Oak Barrels

**Harvest Date:** September 1st

**Fermentation:** Destemmed and Tank Fermented

**AVA:** 100% Sonoma Coast

**Production:** 280 Cases

**Clone:** 2a



#### Vintage:

The 2017 vintage in the Sonoma Coast AVA was a cool and steady season. The overall cooler temperatures in February and March allowed for budbreak to occur at the typical mid-March timeline. There was little threat from frost in early spring but some unseasonable rain showers during flowering lead to a bit of shatter across the area creating slightly lower yields. The overall quality and flavor profile of the grapes were fantastic, complex, and extremely promising early on.

#### Tasting Notes:

The 2017 Sonoma Coast Pinot Noir opens with aromatics of cherry preserves, plum and a light hint of forest floor. Ruby in color, expressive on the nose and mouthwatering on the palate, this wine is a stunning food friendly Pinot Noir. The balance of fruit forwardness and acidity play well and create a lingering finish.

