

SMOKE TREE PINOT NOIR



TASTING NOTES

Smoke Tree Pinot Noir offers aromas of black cherry, Santa Rosa plum and licorice with a hint of oak. The palate echoes with continued flavors of bing cherry, plum and cocoa. The finish is long and fresh with supple tannins and lingering minerality.



“My vision stays true to the beauty of Pinot Noir. I strive to produce a wine that is naturally elegant, true to the variety and refined.”

— SMOKE TREE WINEMAKER

VINEYARDS

Select cool climate vineyards across Sonoma County provide the ideal range of fruit profiles for Smoke Tree Pinot Noir. Smoke Tree's winemaker believes complexity on the palate starts in the vineyards; we look for mature vines (an average of 20 years in age) from up to five different clones and ten vineyard partners. We select fruit with dark fruit characteristics, bold flavors and substance. The majority of the fruit for the 2016 vintage came from the cool, windy terrain of the Petaluma Gap, the windswept vineyards of Carneros and rolling hills of Russian River Valley. Smaller percentages from Sonoma Coast add robust elegance to the final blend.

DRINK WELL, EAT WELL

Smoke Tree Pinot Noir is delicious whenever wine comes to mind. When enjoying with food, consider roasted beet salad or locally-sourced, simply grilled seafood or lean meat.

VINIFICATION

The grapes were fermented in open top fermenters with 10% of the lots retaining whole clusters. Fermentation of the 2016 vintage was entirely native, long and cool. Punchdowns by hand allow for balanced extraction and retention of delicate aromas. The wine ages for ten months in French oak barrels, 15% new.

CHEMISTRY

Alc: 13.5%
TA: 5.5 g/L
pH: 3.71
RS: 0.0 g/L

