



HILL FAMILY
E S T A T E



2017 “Saltonstall Vineyard” Pinot Noir

Production: 275 cases

Composition: 100% Pinot Noir

Vineyard: Saltonstall Vineyard

Appellation: Sonoma Coast

Elevation: Foothills

Cooperage: 90% new oak (50% Francois Freres, 20% Remond, 20% Meyrieux)

Alcohol: 14.2%, TA 0.54, pH 3.78

Bottling date: January 21, 2019

Release date: Spring 2020

Release price: \$65.00

The Saltonstall Vineyard is planted in a cool breezy coastal valley 15 miles west of Petaluma. The 2017 Saltonstall was picked twice, first on September 22 at 22.8 Brix, destemmed not crushed, fermented with RB2 yeast in an open top tank and punched down after 4 days cold soak. The second lot was harvested on October 1 at 25.8 Brix and fermented with Red Fruit yeast also in an open top tank. 2017 was a roller coaster year, but it had lots of fog out at the coast to moderate temperatures. The vineyard had tiny clusters and had to be netted early, as there were lots of birds. We were rewarded by earthy cherry and dark rose notes that developed in the wine, and these evolved beautifully in the 15 months it spent in barrel.

Winemaker Alison Doran’s tasting notes:

Classic cool coastal Pinot Noir, this wine has dark rose and wild cherry aromas with an earthy rhubarb pie character. The palate starts with vibrant wild cherry and hints of clove, showing its youth and exuberance. In the mouth, it broadens with deeper loamy forest notes and tapers on the finish with plum and toasted almonds.