

DAVIES

VINEYARDS

2017 PINOT NOIR

Nobles Vineyard

Fort Ross-Seaview, Sonoma Coast

The Davies family of Schramsberg Vineyards and Davies Vineyards in the Napa Valley is pleased to release its ninth vintage of Pinot Noir still wines. The family's experience with Pinot Noir dates back to 1967, when Jack and Jamie Davies first used this elegant red varietal to make their inaugural vintage of Schramsberg Blanc de Noirs sparkling wine. Over the 51 years following that first use, Schramsberg's winemakers have built long-lasting relationships with some of the best Pinot Noir growers in the North Coast. Developing upon this passion, history and experience, second-generation Vintner Hugh Davies and Director of Winemaking Sean Thompson are proud to present this vineyard-designate Pinot Noir wine from the 2017 vintage.

Nobles Vineyard produces bright, complex and richly layered Pinot Noir. It is located approximately 75 miles north of San Francisco, on the north Sonoma Coast, in the recently designated Fort Ross-Seaview AVA. With the vineyard's moderate daytime and nighttime temperature swings, the Pinot Noir grapes follow a steady path to optimum ripeness, full flavor and color expression. The site is located on the eastern slopes of the second mountain ridge in from the Pacific Ocean, between 950 and 1,050 feet above sea level. Planted in 1993, on the property's Goldridge fine sandy loam soil, less than two tons per acre of vibrant, yet supple, fruit is harvested each year.

Record-breaking winter rainfall kicked off the 2017 vintage in Sonoma. A mild spring brought bud break at the normal time, and vintners reported small berries with excellent color. Once cooler weather arrived after a Labor Day weekend heat wave, fruit was able to mature at a gradual pace. Most of the fruit was picked prior to the October fires, showing excellent color, pronounced flavors and high quality across varieties.

APELLATION:	Fort Ross-Seaview, Sonoma Coast
VARIETAL COMPOSITION:	100% Pinot Noir
CLONES:	777, Martini
HARVEST DATE:	September 19 - 25, 2017
BARREL AGING:	15 months in 100% French Oak; 25% new, 30% 1x, 45% neutral
COOPERS:	Atelier, Centre France, Damy, Billon, Orion
BOTTLED:	January 14, 2019
ALCOHOL:	13.8%
TA:	6.3 g/L
pH:	3.70
RELEASE DATE:	September 1, 2019
PRODUCTION:	300 (9-Liter)

