



GEHRICKE

2018 PINOT NOIR
Rodgers Creek Vineyard
SONOMA COAST

VARIETAL

100% Pinot Noir

VINEYARD

100% Rodgers Creek
Vineyard

COOPERAGE

18 months
100% French Oak,
50% New

ALCOHOL

14.5%

PH

3.60

TA

6.10 g/L

PRODUCTION

146 Cases

SRP

\$59

TASTING NOTES

This single-vineyard pinot noir offers captivating scents of ripe red fruits and wild berries blended with dried rose petals and savory spices. On the palate, the lavish flavors of blackberry and pomegranate are lifted with harmonious notes of wild sage, cinnamon and a kiss of oak. As the intensity of this young wine expands in the glass, the earthy, fruit-driven flavors and firm tannins are balanced with a combination of velvety texture, bright acidity, and spicy notes that linger on the finish.

PRODUCTION NOTES

Rodgers Creek Vineyard is located high in the rolling hills of Sonoma Mountain. In the heart of the Petaluma Gap, cool evening air and fog from the Pacific cool down the Southernmost part of Sonoma. Well-draining, volcanic soils provide a terroir that makes for uniquely styled, bold pinot noir. The 2018 growing season began cooler than usual for Sonoma County, leading to longer bloom time for grapevines. Moderate summer temperatures with fewer heat spikes than previous vintages allowed for a relaxed pace, excellent development of flavors and retention of natural acidity. After the grapes were hand-picked, sorted and destemmed, they were cold soaked for three days prior to fermentation. Free run juice as a result of fermentation was transferred into 50% new French oak barrels and barrel-aged for 18 months with minimal racking prior to bottling.

FOOD PAIRINGS

Pair this complex pinot noir with earthy cheeses, roasted vegetables, grilled salmon, duck breast with cherry sauce, pork chops with rosemary or slow-roasted lamb.