

DAVIES

VINEYARDS

2015 PINOT NOIR

Nobles Vineyard

Fort Ross-Seaview, Sonoma Coast

The Davies family of Schramsberg Vineyards and J. Davies Estate in Napa Valley is pleased to release its seventh vintage of still wines made from Pinot Noir. 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. Since then, 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 2015 vintage.

VINEYARDS

Nobles Vineyard produces bright and complex, 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 moderate daytime and nighttime temperature swings within this pocket of land, the 3.5 acres of Pinot Noir follow a steady path to optimum ripeness, full flavor and color expression. The vineyards are 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.

TASTING NOTES

"The 2015 Nobles Vineyard Pinot Noir starts off with intense, fruity aromatics that include ripe strawberry and blackberry, with hints of milk chocolate and white pepper. The broad palate offers seamless acidity, which drives flavors of tart cherry, rhubarb and cranberry, layered with a delicate barrel spice. The chewy tannins complete the experience, prolonging the enjoyment within the mouth."

– Winemakers Sean Thompson and Hugh Davies

APPELLATION:	Fort Ross-Seaview, Sonoma Coast
VARIETAL COMPOSITION:	100% Pinot Noir
CLONES:	777, Martini 15
HARVEST DATE:	September 1, 2015
BARREL AGING:	16 months in French oak (30% new)
COOPERS:	Billon, Atelier, Francois Frere, Damy
BOTTLED:	February 7, 2017
PRODUCTION:	250 (9-Liter)
ALCOHOL:	14.5%
TA:	0.69 g/100 mL
pH:	3.40
RELEASE DATE:	September 1, 2017

