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2017 PINOT NOIR ROUTE 116 SONOMA COAST

ROUTE 116

Route 116 meanders through the Sonoma Coast appellation. Originating near the town of Sonoma and ending at Hwy 1 near Jenner, a drive on Route 116 will show you many of the best Pinot Noir vineyards in this area.

2017 VINTAGE NOTES

2017 was a vintage that will always be remembered for the fires in Napa and Sonoma Counties, but fortunately this all happened after our 2017 RouteStock Sonoma Coast Pinot Noir was harvested by hand, gently crushed, fermented and pressed into barrels. The growing season for our cool sighted southern and western Sonoma Coast vineyards was amazing with moderating temperatures of the extreme Sonoma Coast keeping the extremely high temperatures at bay and made for a wonderful year for pinot noir. Sonoma Coast is a large appellation stretching along the Pacific coast from Marin County in the south all the way up to Mendocino County in the north and it overlaps slightly with Carneros and Russian River. The Pacific Ocean moderated both the low temperatures and the high, because during the growing season the water is approximately 56 degrees. The moderating influence means that there is virtually no frost and thus the growing season starts earlier and because the high temperatures are lower, it elongates the growing season. This enables the grapes to retain acidity and fully develop great flavors with the extra time on the vine, making this an ideal place to grow pinot noir.

2017 VINEYARD NOTES

This 2017 Sonoma Coast Pinot Noir comes from two different vineyards, one in the southern part of the appellation where the climate is moderated both by the Pacific Ocean and San Pablo Bay (the same vineyard as the 2015 and 2016 RouteStock Sonoma Coast

Pinot Noir), and the other out in the extreme "true" Sonoma Coast just a mile and a half in from the Pacific Ocean. The two vineyards are made up of three distinct pinot noir clones, Pommard, 667 and 777, giving the wine greater complexity of flavor.

TASTING NOTES

The wine has a bright garnet color with an amazingly high-toned explosive nose of wild sage, blood orange peel, raspberry and shiitake mushrooms. The palate is quite bright and lively with acidity and yet warm with flavors of orange blossom, red fruits, orange peel, well integrated French oak and herbs. There is a great generous fresh forward varietal fruit to the wine making it great to drink now or over the next few years. The balance of the wine keeps it fresh and at the same time mouth filling with expansive flavors. The wine finishes with a beautiful mouth-watering savory character that brings you back for glass after glass!

VARIETAL COMPOSITION:

100% Pinot Noir - 28% Pommard Clone, 30% Clone 667, 42% Clone 777

BARREL AGING:

10 months in 100% French oak with 10% being new

ALCOHOL: 13.7%

pH: 3.51

TA: 6.2 g/L

RS: Dry

