

Route Stock

RIGHT VARIETAL • RIGHT APPELLATION • RIGHT WINEMAKER
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2018 PINOT NOIR, ROUTE 116, SONOMA COAST

INTRODUCTION

RouteStock creates wines from classic grape varieties grown along well-known routes in the world's most respected wine regions. Tried, trusted and true to their routes, these wines are handcrafted by our Winemaker to be approachable and a reliable favorite.

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.

2018 VINTAGE NOTES

2018 was a great growing season on the Sonoma Coast, especially for Pinot Noir, with a very consistent ripening curve. Grapes grow best when the rate of sugar accumulation is consistent with the physiological ripening (days on the vine) and 2018 was just that.

This is the fourth vintage in a row with consistent vineyard sourcing, one from the Southern Sonoma Coast that is more influenced by San Pablo Bay than the Pacific and the other vineyard much more Northern and Western and heavily influenced by the ocean. Coolness is required to make expressive Pinot Noir and that is what we have in our two sites along with a beautiful array of different clones (Pommard, 777, and 667).

TASTING NOTES

The nose jumps right out of the glass with classic Pinot Noir aromas of strawberry, shiitake mushrooms, bay laurel and soy. The savory characters of the aroma go straight to the pallet with an amazing combination of that savory and the sweet red fruit characters. There is just enough very high-quality French oak to weave these two amazing characters together. The beautiful silky texture of the wine makes a mouthfeel that is at first expansive and then bright, crisp and inviting you back for another sip. A long lingering aftertaste is highlighted by orange peel, rosemary and toasted hazelnuts.

VARIETAL COMPOSITION:	100% Pinot Noir: 31% Pommard, 40% Clone 667 and 29% Clone 777
BARREL AGING:	10 months in 100% French oak with 10% being new
ALCOHOL: :	14.1%
PH:	3.54
TA:	6.0g/L
RS:	Dry



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