

DAVIES

VINEYARDS

2018 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 tenth 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 53 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 2018 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.

The long growing season in 2018 revealed a vintage with great structure and concentration. A cool spring meant bloom lasted longer than usual, but fruit set was consistent. Summer temperatures were moderate with fewer heat spikes than in recent years. Veraison started later as well, and as a result, harvest started two to three weeks later than in recent years. The result was fruit exhibiting fully mature, sweet tannins, with outstanding color and brightness.

TASTING NOTES

"The Nobles Pinot Noir starts off with aromas of rich strawberry, black cherry and Earl Grey tea, followed gracefully with coriander and exotic spices. The palate offers a juicy mid-palate of blueberry and plum layered with mocha and rhubarb, closing with a long-integrated acidity."

— Winemakers Sean Thompson and Hugh Davies

APPELLATION:	Fort Ross-Seaview, Sonoma Coast
VARIETAL COMPOSITION:	100% Pinot Noir
CLONES:	Martini, 777
HARVEST DATES:	September 28 - October 8, 2018
BARREL AGING:	15 months in French oak, 40% new, 20% once used
COOPERS:	Damy, Francois Frere, Marques
BOTTLED:	January 21, 2020
ALCOHOL:	14.7%
TA:	6.0 g/L
pH:	3.74

