

# FORETELL



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## 2015 PINOT NOIR FORT ROSS-SEAVIEW SONOMA COAST

### Vineyard

- Property: Cinghiale Vineyard
- Appellation: Fort Ross-Seaview, Sonoma County
- Clonal Selections: clone 828 and 777
- Site: West facing rocky slopes at 1500 feet elevation facing the Pacific Ocean only 4 miles away
- Yield: 1.5 tons/acre

### Growing Season

- The 2015 vintage began in late winter due to unseasonably warm temperatures leading to an early bud break, and thus an elongated growing season. Overall yields were lighter than average with smaller cluster and berry size as a result of cooler temperatures during bloom and the third consecutive year of drought. The resultant wines show increased concentration of flavors with wonderful balance and round textures.
- Harvest Date: October 2<sup>nd</sup>, 2015
- Harvest Brix: 26.0° brix

### Winemaking

- Hand-harvested, picked at night
- De-stemmed whole berry to tank
- 72 hour cold soak at 55° F
- Fermented with indigenous yeast for 11 days with 16 days of total maceration
- Free run drained by gravity for 12 hours and press fraction blended away
- Aged 12 months *sur lie* in French oak barrels, then racked 3 months prior to bottling
- Coopers: 60% new French oak, Vernou, Demptos Medium Plus tight grain
- Un-fined and lightly filtered; bottled April 2017

### Notes

- “The 2015 Foretell Pinot Noir personifies the dark intensity that the 2015 vintage is getting known for. Extremely low yields and tiny berries led to black and purple fruit flavors of mulberry and Bing cherry with layers of sassafras, clove, red licorice, orange zest, and rose petal. The structure is rich and deep with the minerality coming out on the finish maintaining the elegance of the pinot noir and balancing out the concentrated flavors. The wine will age well for 5-7 years and will benefit from decanting.”  
-Sam Baxter, Winemaker and Proprietor

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