



FLANAGAN

2015 PINOT NOIR, *Sonoma Coast*



HARVEST DATE August 26 & September 23, 2015

BRIX 24

PH 3.61

TA 5.8

ALC 14.4%

BARREL REGIMEN Aged 11 months in French oak 38%
new coopers Ermitage, Taransaud and Francois Freres

CASES PRODUCED 890

RELEASE DATE March 21, 2017

PRODUCTION NOTES

The 2015 Vintage started with a cool spring that limited crop yields severely...especially in the Sonoma Coast. The lower crop yields produced a fairly intense vintage with riper fruit profiles.

Our Pinot Noir fermentations are relatively short...typically lasting from 9-11 days. We don't have a rule based approach to using whole clusters but most ferments include 10-20% whole clusters.

TASTING NOTES

The nose is reminiscent of Chambord with rich raspberry notes. The palate has great depth of fruit and notes of Christmas spices like clove and nutmeg. The wine displays vibrant acidity and has a very clean finish. Our Flanagan Pinot Noir Sonoma Coast pairs beautifully with duck, salmon, pork and game; like pheasant, venison, and elk.