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2018
Pinot Noir
Rodger's Creek
Vineyard
Petaluma Gap
Sonoma

Technical

Harvest
September 27, 2018

pH
3.67

Total Acidity
5.9 g/L

Alcohol
13.7

Winemakers
Mark Ellenberger / Emily Trout

Production
75 cases

Availability
Website/Mutiny Wine Room



The Vineyard

Rodgers Creek Vineyard is a 297 acre ranch (83.5 acres planted) sitting as a crown jewel on the very eastern edge of the Petaluma Gap. Planted in 2001, the vines have an east-west orientation, allowing the canopy to protect the fruit from steady winds on the hill. The site is about 600 feet above sea level and is so uniquely located that the steep, terraced blocks get plenty of afternoon sun and wind. Constant wind and fog from the east meet temperate weather from the Bay, providing us with later ripening Pinot Noir and Chardonnay. The yields from this mountain site are just around 2.5 tons per acre.

The Winemaking

This wine is 100% Pinot Noir from 2 clones, Pomard and 667. 4 day cold soak, 8 day primary fermentation and 10 days of extended maceration. Secondary fermentation in barrel. The wine has been aged 10 months in 25% new French oak barrels.

The Wine

Aromas: Wild berries, baking spices and vanilla bean

Flavors: Plums, dark cherries, butterscotch

Profile: Medium weight with a silky mouthfeel, juicy fruit, balanced acidity and polished tannins.

This wine will age very nicely, but it will be difficult to wait! Vintage: 2018 was another incredible vintage for California! Warm days and cool nights yielded wines with ripe flavors, ample structure and vibrant acidity.