

2014 Sexton Road Ranch Pinot Noir

The Sexton Road Ranch Pinot Noir is the first wine Inman Family labeled as Sonoma Coast. Located in the Sebastopol Hills at around 900 feet in elevation, this vineyard selection of Pommard, 777, and 23 clones has yielded a rich, seductive Pinot Noir with dark fruits and exotic spices.

Farmed by highly regarded grower Jim Pratt, Inman Family's winemaker Kathleen Inman wanted to make wine from this site for many years. In 2013, she secured the first fruit from this lovely vineyard perched above Freestone. This area of Sonoma County can be labeled either Russian River Valley or Sonoma Coast. The luscious, dark, concentrated fruit and racy acidity combines with the generous tannins to create an age-worthy structure.

Pratt's Sexton Road Ranch is not far from the Klopp's Thorn Ridge Ranch, which Inman sourced from between 2006-2012. It is adjacent to Littorai's Haven and Balletto's Sexton Hill ranches. The vineyard is about 9 miles from the Pacific Ocean. It is planted on steep hillsides of Goldridge soil.

Appellation: Sonoma Coast, Sonoma County Fruit Source: Jim Pratt's Sexton Road Ranch Vineyard

Tasting Notes

Color: Dark ruby Aroma: Black tea, blackberry, cherry, bay, sage, and loam with exotic spices. Classic Sonoma Coast.

Flavor: Blackberry, black cherry, herbs, and exotic spices like cardamom and cumin. Clean earth and a salty note associated with the wine's minerality. Tannins are grippy, and acidity is racy.

Winemaker Notes

The fruit was picked by hand before dawn, destemmed at first light, and fermented in a 5-ton open top, stainless steel fermenter. No water, acid, enzymes, or tannins were added. The grapes cold soaked for four days and were warmed to encourage a spontaneous fermentation. Once dry, the must was pressed in a basket press, settled overnight, and then barreled down to French oak barrels, 85% one year or older and two new Billon barrels. The wine was not fined. It was filtered using crossflow technology and bottled under Stelvin closure.

Case Production: 225

VINTAGE 2014

VARIETAL Pinot Noir

HARVEST DATE September 2014

> TA 0.6

РН 3.4

AGING French Oak 15% New

BOTTLING DATE May 3, 2016

RESIDUAL SUGAR 0.0

> ALCOHOL 13.8%

