



cultivar

PINOT NOIR

SONOMA COAST,

PLATT VINEYARD

2020

2020 Vintage Notes

Over the past two decades, the Platt Vineyard has developed an excellent reputation for its Pinot Noir. Planted by Lew and Joan Platt back in 2003, this 30-acre vineyard is just five miles from the Pacific Ocean, creating one of the most coveted cool-climate sites in the appellation. With elevations ranging from 400 to 800 feet, the vineyard is also perfect for Chardonnay. The fruit for our bottling was chosen by our winemaker, Julien Fayard, who'd had his eye on this site for quite some time.

2020 Pinot Noir Sonoma Coast, Platt Vineyard

It's obvious from the first glance at its deep, ruby color that borders on violet that the Platt Vineyard Pinot Noir is something different. On the nose, waves of dark chocolate, mushroom, and truffle are tucked inside a bed of new oak. The palate is rewarded with black licorice, dark red fruits, orange rind, and rose water. Firm tannins with more weight than most Pinots are balanced by vibrant acidity on the finish.

Dense and complex, but with a stunning freshness and structure, this is a Pinot Noir that can pair with anything from an aged cheddar cheeseburger, to mushroom ravioli to grilled salmon to duck breast with orange sauce. This a lovely Thanksgiving wine, as the subtle, earthy flavors of cinnamon and clove will pair with a wide variety of flavors, textures, and seasonings.

Varietal Production Appellation Alcohol

100% Pinot Noir

110 Cases

Sonoma Coast, Platt Vineyard

13.9%

