



SISTERS RIDGE



FLAVOR PROFILE: Sisters Ridge wines are made with freshness and approachability in mind, and can be enjoyed anytime whether that's at lunch on a hot summer's day, or at dinner in front of the fire on a stormy winter's night. On the nose, our Pinot Noir bursts with aromas of rose petals and bright red berry fruits. The palate exhibits great fruit expression of ripe red cherries, as well as very subtle sweet spices. With medium to low tannin levels, this wine lingers on the palate while its refreshing acidity makes you salivate for more.

WINEMAKER NOTES: 2017 was a great vintage for Pinot Noir. Good flowering was followed by a cooler than usual summer. This cooler weather helped slow ripening, and preserve acidic freshness. In 2017 crop loading was light in our Pinot Noir blocks, which kept the vines in balance and yielded expressive fruit concentration. Picking started March 31st, nine days later than the 2016 vintage. We started in the Marle block which is our youngest Pinot Noir block, and finished our Pinot Noir harvest on April 18th. All fruit was hand-picked, destemmed to whole berries and gravity fed to tank. Blocks were fermented separately with each comprising of multi-clonal blends. This helped add complexity and aided in the integration of flavors. Seven days of cold soaking were followed by a fast fermentation. Gentle plunging twice a day allowed us to achieve a fruit driven wine with good tannin balance. After two weeks of post-fermentation maceration, the grapes were pressed, with free-run juice and the pressings kept separate. The wine was then aged for 10 months in French oak barrels; 15% of which were new. Finally, the wine underwent malolactic fermentation in barrel before being racked once and lightly fined with egg whites prior to being bottled in July 2018.

FLAVOR PROFILE: This wine is versatile however some good pairings would be a cold lamb and feta salad (hot summer's day), whole pan fried snapper (anytime) or rare roast beef (dinner, with some friendly banter).

FOR THE AFICIONADO: Our Pinot Noir is planted on the Southern section of our vineyard, which has the highest elevation, providing extra warmth and less exposure to frost. In addition, our vines are closely planted to reduce vigor, resulting in lower crop levels and allowing us to ripen these grapes to achieve a true expression of this variety. We hand tend all our Pinot Noir throughout the season and at harvest. Our mix of Pinot Noir clones were specifically chosen for their flavor profile with 50% of the vineyard planted in Burgundy clones. Clone 667 fills out the middle palate, while 777 provides a long finish. The rest of the vines are a mixture of eleven other clones, including UCD 5, UCD 6, 114, 115, Mariafeld, AM10, 4, 5, 943 and Abel. The aim of these selections is to build sound palate structure in the wine, providing a vibrant ruby colored wine with ripe fruit, subtle tannins, great length and persistence of flavor.

USA

PO Box 1913
941 Grant Street, Suite A
Benicia CA 94510
P: +1 707 745 3649
F: +1 707 745 3628
sales@sistersridge.com
sistersridge.com



Analysis at Bottling:

Alc: 12.5%
TA: 5.8 g/L
RS: <1g/L
pH: 3.66

Bottled:
August 2018

Cases Produced:
1288

Suggested Retail:
19.99 / bottle

