2018 EnRoute Pinot Noir
Russian River Valley, “Les Pommiers”

TECHNICAL NOTES

Appellation: Russian River Valley  
Varietal: 100% Pinot Noir  
Harvest Dates: August 28 – October 10, 2018  
Fermentation: 4, 5 & 6-ton open top tanks; 2 3-ton concrete tanks  
Skin Contact: 14 day average  
Aging: 10 months in French oak barrels  
(30% new, 30% once-used, 40% neutral)

Release Date: Spring 2020  
Alcohol Level: 14.5%  
First Vintage: 2007  
Winemaker: Michael Accurso  
Director of Winemaking: Andrew Delos

VINEYARD DESCRIPTION

Our Northern Spy Vineyard in Russian River Valley’s Green Valley AVA was an abandoned apple orchard that was groomed specifically for EnRoute. We are thrilled with the quality of the fruit coming from this site, which grows on the region’s famous Goldridge soils. Pommard 5, Mt. Eden, Swan, 2A and Dijon clones 115 and 777 are planted on 101-14 rootstock with 4 x 7 spacing in this vineyard. Our Amber Ridge Vineyard is located on rolling terrain in the upper Middle Reach area of the Russian River Valley. Planted with bilateral vertical trellising, the clonal mix includes Pommard 5, Calera and Dijon clones 115, 667 and 777 using 101-14 rootstock to limit vigor. Manzana Vineyard continues to play an important role in the Les Pommiers blend, with its hillside fruit planted in Green Valley to Dijon clones 114, 115 and Pommard 5.

HARVEST NOTES

The cold, wet winter filled our reservoirs and delayed bud break until mid-April. Scattered rains continued into spring, which resulted in slight shatter during bloom. That shatter naturally thinned a heavier-than-usual crop load, which resulted in beautiful balance during fruit set. We saw a lot of “hens and chicks” clusters, which provided both texture and acidity for this larger vintage. Thanks to full reservoirs and high-water retention in our soils, our vines required minimal irrigation, even throughout the summer months. August was hot and sunny, and grapes reached full maturity before the month’s end. We brought the first Pinot Noir lots into the winery during the predawn hours on August 28, with harvest wrapping six weeks later on October 10.

SENSORY EVALUATION

A fragrant dried rose petal and berry potpourri flows a lush, juicy entry. Darker raspberry preserve and blackberry flavors fill the midpalate, with clove and forest floor accents showing through to the finish. This wine is opulent and silky start to end, with lovely fruit and spice notes that linger on the palate.