RED·CAR

WEST SONOMA COAST

2019 SONOMA COAST

PINOT NOIR

➤ APPELLATION AND VINTAGE

Utilizing select fruit farmed and grown from our own network of vineyards along the West Sonoma Coast, our Sonoma Coast Pinot Noir affords us the opportunity to marry our favorite selections together in one bottle. In 2019, we crafted a blend composed of 63% Red Car Estate and 37% Heaven & Earth respectively. Calera, Pommard and 828 from the Heaven & Earth vineyard bring dark fruits, spice, and natural concentration to the blend while clones Jackson 16, Calera and 828 from our Estate in Fort Ross Sea-View provide aromatic lift, high toned red fruit, and tense energy. Fruit from each of these sites is farmed organically, harvested, and fermented separately in small lots where we utilized 19% whole cluster. This blend was aged for 11 months in 85% neutral and 15 % new French Oak barrels, before being bottled un-fined and unfiltered. The blending of this wine allows us to be creative in our process, incorporating the most unique attributes from our two vineyard sites to work together in unison and tell the story of the vintage.



TASTE

Bing Cherry, Calera Spice and Pomegranate

➤ WHO WE ARE

In 2000 Red Car produced its first vintage, 50 cases of Syrah, in a Los Angeles garage. Now, twenty years later, under the direction of viticulturist, Greg Adams, and winemaker, Tanner Scheer, we farm five dramatic ridge-top vineyards in Occidental, Sebastopol, Freestone and Cazadero. This rugged terrain's soil and coastal influence provide perfect growing conditions for our hallmark style: perfumed aromatics, bright fruit, crisp texture and uplifting acidity. We are passionately committed to producing wines of purity and focus that express the authentic varietal character and terroir of our unique coastal vineyard sites. An early leader in the formation of the proposed West Sonoma Coast AVA, we are committed to conserving this unique region, our vineyards and our community.

➤ SPECS

ALCOHOL	13.5%
AVA	Sonoma Coast
AVERAGE BRIX	22.6°
TOTAL ACIDITY	5.4 g/L
STEMS	18%
FRENCH OAK	21% New, 79% Neutral
pH LEVEL	3.55
BARREL AGING	11 Months