



**2017 Estate Cuvée Russian River Valley Pinot Noir:**

Hand selecting our favorite barrels, crafted from obsessively tended, 100% Estate vineyards, this precise Cuvée is our Reserve Proprietor's blend from exclusively dry farmed vines. We also employ a shoot by shoot selection using only the optimal length and diameter shoots, increasing the intensity and complexity of this wine. Our most-loved proprietor's blend, this exquisite wine is always a crowd-pleaser.

2017 Growing season was short and warm- with more heat spikes than 2016 and 2018, creating a richness and roundness to the wines. By picking early, the wines maintained beautiful acidity and texture. The crop yields were just below average, so high attention to farming coupled with the natural low yields enhanced the concentration in the wines. These wines are delightful today but open up nicely with decanting. ~ Paul Sloan



**Small Vines  
2017 Estate Cuvée Russian River Valley  
Pinot Noir**

**295 CASES Produced**

**Minimum Retail Price / Bottle: \$65.00**

Available direct from winery and at select high-end retail and restaurant locations throughout the U.S.

<b>Vineyards:</b>	18 % Baranoff: Planted 2001, top of ridge above the Laguna de Santa Rosa, Sebastopol. 55% Fassler: Planted, 2000. Graton. 27% TBH: Planted 2009, Sebastopol
<b>Farming:</b>	Farmed without the use of synthetic chemicals by Small Vines Viticulture, Inc.
<b>Spacing:</b>	4x3 and 4x4 (2722– 3630 vines per acre)
<b>Soils:</b>	Red sandy clay loam to dark gray Goldridge fine sandy loam and Gravelly loam
<b>Yields:</b>	~0.75-1.0 lbs. per vine, naturally. Each berry/cluster passes 10-11 rigorous hand-evaluation steps before inclusion
<b>Clones:</b>	Calera, 459, 113, 115, 667, 777
<b>Hand Harvest Dates:</b>	Baranoff: 8/29- 8/30. Fassler: 8/31. TBH: 8/31, 9/7.
<b>Brix at Cold Soak:</b>	Baranoff: 23.1-23.5, Fassler: 23.0, TBH: 23.2, 23.6
<b>Fermentation:</b>	Native yeast fermentation; 3-5 day cold soak. On the skins for 18-21 days including pre and post-fermentation maceration. Native ML. 40% whole cluster. 100% Free Run
<b>Barrel Program:</b>	13 months on fine lees; 27% New French oak: Atelier, Siruge. 73% Neutral: Atelier, Ermitage, Siruge, Remond
<b>Bottling:</b>	Bottled unfinned, February 13, 2019
<b>Chemistry:</b>	pH: 3.62, TA: 0.56 g/100ml, RS: 0.2 g/L, Alc: 13.5%