



# FLANAGAN

2017 PINOT NOIR *Sun Chase Vineyard*

APPELLATION Sonoma Coast

HARVEST DATE September 9, 2017

pH 3.55

TA 5.57 g/L

ABV 13.5%

BARREL REGIMEN Aged in Boutes and Atelier Centre France barrels for 11 months.

CASES PRODUCED 48

RELEASE DATE Fall 2019

## VINEYARD NOTES

Perched on a rocky hillside high above the Petaluma Gap, on the side of Sonoma Mountain, the Sun Chase Vineyard enjoys excellent drainage and good airflow. While it is a relatively cool site it tends to produce riper grapes with more of a red fruit profile than either Gap's View or Platt Vineyard.

## PRODUCTION NOTES

The 2017 crop set was generally better than in 2015 and 2016. A severe heat spike in late August resulted in some damage to grapes, especially where canopies had been thinned to allow for more airflow and sunlight in the fruit zone. As a result, some thinning of damaged fruit was required and yields once again were below average. People tend to believe that a heat spike will result in grapes that are riper; in fact, a heat spike like the one we experienced in 2017 can shut down the vines completely. While Brix levels initially spiked due to desiccation, once things cooled down and the vines had a chance to recover Brix levels dropped back to where they were prior to the heatwave. The result being that in some of our vineyards we ended up harvesting at lower Brix levels than in 2016.

Our Pinot Noir fermentations typically include a 3-4 day cold soak followed by fermentations that last between 10 and 15 days. We don't have a rule-based approach to including whole clusters, but some ferments can include up to 10-20%. With Sun Chase we use a higher percentage of whole cluster to provide some structure to balance the very pretty fruit character from the site.

## TASTING NOTES

Aromas of spice and citrus blossom unfold into a seamless palate of wild strawberry, cherry, and cedar. This is an elegant, round, balanced Pinot Noir.