



FLANAGAN

2019 PINOT NOIR *Platt Vineyard*

APPELLATION	Sonoma Coast
HARVEST DATE	September 22nd, 2019
pH	3.61
TA	5.6
ABV	13.8%
CASES PRODUCED	111
BARREL REGIMEN	Barrel fermented and then aged in Atelier barrels <i>light toast</i> with 30% new barrels
RELEASE DATE	October 2021

VINTAGE NOTES

The spring of 2019 was an exceptionally wet one with 20 days of rain in just the month of May. This helped limit fruit set and meant that the 2019 crop was much smaller than the massive 2018 Harvest. After the very rainy spring things settled down, and the rest of the growing season was ideal. The lack of late season rains or heat spikes meant that we were able to harvest without any drama. The fruit quality in 2019 was excellent.

TASTING NOTES

The 2019 Flanagan Pinot Noir Platt offers an expressive nose of violets, rose petals, and cherry blossoms. On the palate the wine has Pomegranate and Rainier Cherry fruits with a hint of orange peel and clove spice. The acidity is bright and the wine has great balance.

The key to producing top flight Pinot Noir is the site. The Platt Vineyard that was the source for this wine has the perfect climate and soils to produce world class Pinot Noir. Platt sits 2.5 miles from the Coast and the vineyards cascade down a south facing ridgeline. The Goldridge Fine Sandy loam soils are the most sought after for Pinot Noir and afford excellent drainage. The wind blows reliably out of the northwest and provides good airflow which helps keep the grapes clean. The vineyard elevation ranges from 425 to 850 feet above sea level and is frequently (but not always) above the fog that fills the valley most every morning.

Our wine making is focused on allowing this exceptional site to express itself. That means farming mindfully, harvesting carefully, and vinifying each of the three clones we work with separately. We take Swan Clone from Block 11, Calera from Block 18, and Ted Lemon Clone 123 (a La Tache Clone) from Block 13C.

