

RON NOBLE

2021

ESTATE PINOT NOIR

Petaluma Gap

WINEMAKER NOTES

Planted around ten years ago, our estate vineyard is exclusively planted to Pinot Noir. Ideally situated at the north-east end of the Petaluma Gap, the climate is ideal for Pinot Noir. The estate experiences moderate daytime temperatures, even by Sonoma Coast AVA standards, allowing for prolonged hang-time (for phenolic maturity) while maintaining fresh pulp (for balanced acidity). During the growing season, the average summertime diurnal shift (difference from the day's high and low temperatures) is 30-degrees.

TASTING NOTES

The 2021 Estate Blend Pinot Noir was blended from vineyard clones and new French Oak barrels also used for our Reserve Estate Pinot Noir. Deep garnet in color, this wine entices with aromas of brandied cherry, lavender, and forest floor. On the palate, this wine is pure, balanced, and ethereal and bursting with blueberries, salted caramel, and milk cocoa powder. Ripe tannins create a polished structure, with gorgeous tension and a long and supple finish.

TECHNICAL DATA

HARVEST

Hand harvested; night picks; Grapes delivered cold to winery.

SORTING

Hand sorted clusters, gently destemmed, hand sorted berries.

FERMENTATION

Small, open top, stainless-steel tanks; average of 6% whole clusters per tank; 6-day cold soak prior to native yeast fermentation; peak fermentation temps 82-86 F; punch downs and aeration pumpovers.

AGING

Free run juice racked off skins after 18-days maceration to French Oak barrels (228L); native malolactic fermentation concurrent with completion of primary fermentation; minimal SO2 additions; blended from the best barrels of the best lots of the vintage: 45% Pommard, 40% 667 & 15% 115 clones; 57% new French Oak; élevage 11 months sur lie prior to bottling.

BOTTLED UNFINED AND UNFILTERED.



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