

# 2018 CARNEROS PINOT NOIR ESTATE GROWN

**Winery Retail:** \$50

**Release Date:** April 1st, 2020

**Alcohol:** 13.9% by volume

**Acidity:** TA=6.3g/L; pH=3.57

**Harvest Dates:** Sep. 7 - Sep. 15, 2018

**Brix at Harvest:** 24.7 degrees

**Vineyard:** 100% Schug Carneros Estate Pinot Noir

**Clones:** 44% Pommard 5 (Block 9, 2003) 18% Dijon 115 (Block 10, 1997)  
23% Pommard 4 (Block 8, 1989) 15% Martini 13 (Block 4, 1994)

**Fermentation:** 10 days in stainless steel punch-down fermenter, with cap submersion at 6 to 24 hour intervals

**Aging/Cooperage:** Aged 16 months in 35% new French oak barrels, and 65% in 1 to 3 year old French oak barrels

**Production:** 1,552 cases (6 x 750ml); 10 cases magnums (6 x 1.5L); 10 x 3.0L bottles

*The Schug Estate vineyard sits at the base of a high ridge at the windy western edge of the Carneros AVA in Sonoma County. This bottling highlights several clones of Pinot Noir grown on individual blocks, each vinified and aged separately. The weighty meatiness and smokiness of the Pommard clones in Block 8 (planted in 1989) and Block 9 (2003) is enhanced by the fruity exuberance of the Dijon clones in Block 10 (1997). Block 4's (1994) Martini clone rounds out the wine with a touch of soft, ripe fruit. Strong afternoon winds affect these sites, resulting in small berries and slower ripening with great concentration of aroma and flavor. A bouquet reminiscent of roses, ripe cherries, and a meaty smokiness lead to savory flavors of black cherry and plum, finishing with hints of tobacco and spicy new oak. This wine is perfect for the collector's cellar, and will continue to age gracefully for a decade or more.*



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