



Cima Collina

Rodnick  
PINOT NOIR

2017

**APPELLATION**

Chalone

**VINEYARD DESIGNATION**

Rodnick Vineyard

**VARIETALS**

100% Pinot Noir

**HARVEST DATE**

September 1, 2017

**AGING**

14 months

French oak barrels, 20% new

**ALCOHOL**

14.5%

**BOTTLED**

April 12, 2019

**PRODUCTION**

168 cases

**WINEMAKER**

Annette Hoff

**SUGG. RETAIL PRICE**

\$35

**VINEYARD NOTES** – It is a rare opportunity these days in California to make wine with an “old” Pinot Noir clone. At one time much of California Pinot Noir was produced from “old” clones that had made their way into California via suitcases owned by enthusiastic winemakers. These clones have been replaced over the past 15 years by newer clones that have been very widely planted across the state but with that replanting I fear we’ve lost a little history & diversity. So it is a great privilege (not to mention fun!) to offer this wine – made from a blend of “Swan” and “Chalone” clones – both suitcase clones brought from France by Dick Graff.

The grapes for this wine were sourced from the Rodnick Vineyard (previously Antle Vineyard), which was originally planted by Dick Graff in 1989. This historic vineyard is a pleasure to behold: it sits in a protected southwest-facing dell overlooking the southern Salinas Valley. Gnarly old vines are surrounded by the striking rock outcroppings of the Pinnacles area makes for a tremendous scene that reminds one of days gone by in California.

**WINEMAKER NOTES** – We received these grapes on September 1, 2017 and gently destemmed the bunches on top of 15% whole clusters into open-top stainless steel fermenters & 3/4-ton bins. Throughout fermentation we punched the cap down by hand and after an extended maceration the wine was pressed, settled, then racked to French cooperage and aged for 14 months.

**WINE STYLE** – Notes of strawberry, cranberries, chaparral, star anise and leather. This wine is rich and spicy with a smooth, silky texture through the finish. It is only now starting to open up upon its release and we anticipate further “blossoming” as it bottle ages. Enjoy now or lay this wine down for at least 7 more years.