

Krutz 2008 Pinot Noir, Sonoma Coast

Winemaker's Tasting Notes Aromatics of plum, pomegranate, and cherry

elevate from the glass. There is a spicy, mint tea quality that resonates following red cherry and a smooth tannin structure. A bit of campfire bacon and toast resonates on the

finish.

VINEYARD & HARVEST INFORMATION

Vineyards This is our first Sonoma Coast Pinot Noir,

which was harvested from three vineyards:

Grove Vineyard

Paradise Vineyard Corona Creek Vineyard

Each provided a unique flavor profile and

than the parts, and reflect a true

representation of pinot noir from Sonoma's

structural qualities that made the sum greater

famous coastal region.

Vineyard Elevation The three vineyards range from 200 - 500

feet above sea level.

Exposure Varies by vineyard.

Soil Primarily sandy loam and adobe soil.

Block/Clone Pommard, and Dijon 115, 114, 777, and 667

Harvested October 3, 6, and 7, 2008

WINEMAKING INFORMATION

Blend 100% Pinot Noir

Fermentation 20-25 days on skins in Macro bins.

Alcohol by Volume 14.7%

pH 3.78

Cooperage 50% new French oak

Barrel Aging 13 months

Release Date: October, 2011

Production 175 cases



Krutz Family Cellars