

DALECIO

FAMILY WINES



2017 PINOT NOIR

SONOMA COAST SINGLE VINEYARD



Tasting Notes

The 2017 Pinot Noir comes from Reuling Vineyard, which is planted to Calera and a distinct suitcase clone from Burgundy. It has an intense garnet red color, and the nose is quite expressive and inviting with layers of cherries, bramble fruit, fresh raspberries, mountain herbs and hints of forest floor. The wine is full-bodied with a silky texture and very refined tannins — along with a hint of whole cluster tannins that lift the aromatics and freshness. A beautiful red fruit profile with pleasant layers of baking spices and red cherries. The long, lingering finish and nice acidity leave you with wonderful layers of flavor.

Varietal Composition

100% Pinot Noir – Calera and a distinct suitcase clone from Burgundy

Harvested

September 4, 2017

Bottled

February 14, 2019

Barrel Aging

50% new French oak, multiple coopers

Production

215 cases

Alcohol by Volume

14.4%

94
PTS

The 2017 Pinot Noir comes from a single vineyard on the Sonoma Coast, the Reuling vineyard, planted to Calera and a suitcase clone from Burgundy. Made with 20% whole cluster and aged in 50% new French oak, it has a pale to medium rubypurple color and leaps from the glass with exuberant notions of crushed redcurrants, fresh raspberries and kirsch with nuances of lavender, wild thyme, fragrant earth and underbrush. Medium to full-bodied, the palate features amazing texture with very fine-grained skin tannins and a little provocative grip from the stems, structuring the vibrant red fruit layers beautifully, finishing long and earthy.

-Robert Parker Wine Advocate, Lisa Perrotti-Brown (October, 2019)