



2015 Estate Cuvée Russian River Valley Pinot Noir:

Hand selecting our favorite barrels, crafted from obsessively tended vines, this precise Cuvée is our best-loved proprietor's blend.

With what **little quantities of the exquisite 2015** vintage there are to offer-I am thrilled with the intensity, rich-velvet textures, layered flavors and a thoughtful depth and complexity these wines possess. Again, with the 3rd year of the drought, the season was consistently dry all year- resulting in even tinier little berries on miniature, jewel-like clusters- and far fewer of them! All of these wines were **100% dry farmed** as well as grown organically, as usual. I could not be more pleased with the powerful structure and intense concentration in these low alcohol and balanced wines. ~ *Paul Sloan*



**Small Vines
2015 Estate Cuvée Russian River Valley
Pinot Noir**

389 CASES Produced

Minimum Retail Price / Bottle: \$65.00

Available direct from winery and at select high-end retail and restaurant locations throughout the U.S.

Vineyards:	9 % Baranoff: Planted 2001, top of ridge above the Laguna de Santa Rosa, Sebastopol. 35% Fassler: Planted, 2000. Graton. 6% MK: Planted 1999, Occidental Hills. 50% TBH: Planted 2009, Sebastopol
Farming:	Organically farmed by Small Vines Viticulture, Inc.
Spacing:	4x3 and 4x4 (2722– 3630 vines per acre)
Soils:	Red sandy clay loam to dark gray Goldridge fine sandy loam
Yields:	~0.75-1.0 lbs. per vine, naturally. Each berry/cluster passes 10-11 rigorous hand-evaluation steps before inclusion
Clones:	Pommard, 828, 943, 459, 113, 114, 115, 667, 777
Hand Harvest Dates:	Baranoff: 8/19& 8/27. Fassler: 9/1. TBH: 8/15, 8/19,8/20, 8/29. MK: 8/19
Brix at Cold Soak:	Baranoff: 23.6-22.9, Fassler: 23.4, TBH: 21.7, 23.6, 23.3, 22.8 MK: 23.2
Fermentation:	Native yeast fermentation; 3-5 day cold soak. On the skins for 14-21 days including pre and post-fermentation maceration. Native ML. 50% whole cluster. 100% Free Run
Barrel Program:	17 months on fine lees; 20% New French oak: Atelier, Siruge. 80% Neutral: Atelier, Ermitage, Siruge, Remond
Bottling:	Bottled unfined, unfiltered February 27, 2017
Chemistry:	pH: 3.68, TA: 0.53 g/100ml, RS: 0.3 g/L, Alc: 13.5%