



Moonshine Ranch Pinot Noir | Russian River Valley 2018

GROWING YEAR

The 2018 season was much calmer than 2017, due to the absence of extra rain and heat spikes we experienced in 2017. The moderate temperature in the spring and summer allowed for a longer growing season and full flavor development. There was plenty of water in the soil to carry the clusters through the long growing season with minimal dehydration. Our first day of harvest in 2018 was September 10th, compared with an August 26th start in 2017. It was nice that the production crew could enjoy the Labor Day holiday right before the long hours and hard work of harvest began.

VINEYARD CHARACTER

This petite vineyard was planted in 1995 and 1996 at 2,500 vines per acre and is situated on rocky fertile ground with lots of exposed cobblestones. The rows are north/south oriented, which allows for indirect sunlight to have its effect on the even ripening clusters. Three Dijon clones were grafted onto rootstock to match climate behavior and the unique properties of each specific soil series. Moonshine Ranch is named for the century-old draughty barn on the property. The high raftered building stands as a relic for times of old, as its heyday was during the prohibition era, serving as a small factory for prune brandy.

TASTING NOTES

This wine opens up with deep aromas of dark chocolate, blackberry and roasted chestnuts. Boastful flavors of blueberry pie and black cherry complement the chewy tannins and supple finish.



2018 Vintage

- 94 Antonio Galloni, Vinous

2017 Vintage

- 93+ points Wine Advocate
- 95 points Antonio Galloni, Vinous

2016 Vintage

- 94 points Wine Advocate
- 94 points Antonio Galloni, Vinous

Winemaker:
Courtney Wagoner

Consulting Winemaker:
Erin Green

Case Production: 468