

LA FOLLETTE



2008

Pinot Noir

APPELLATION	Sonoma Coast
CLONES	Dijon 777, 114, Swan
FERMENTATION	Open-top fermentor; native primary and secondary fermentations
AGING	10 months in French oak barrels
ALCOHOL	14.3%
PRODUCTION	433 cases

Sangiaco Vineyard, Sonoma Coast

Bing cherry, elderberry blossom and strawberry preserve dominate the initial nose, joined by baked molasses, hickory and oolong tea. Macerated red raspberry and mulberry continue on the palate with herbal and sandalwood spices. Tannins come in late-palate, and the finish is long and fruity. Managed by third-generation farmers, brothers Mike and Steve Sangiacomo, this vineyard benefits from a daily stream of cool air pulled inland from the San Pablo Bay. Planted in 1998, the Roberts Road block is rooted in an ancient footprint of Copeland Creek, providing alluvial soils with tracks of gravel. We work with the Dijon clone 777 and the venerable Swan clone from this site, where the fruit is picked and pre-sorted under the light rigs of the Sangiacomos' night harvesting team.

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