

LA FOLLETTE



2008

Pinot Noir

APPELLATION	Sonoma Coast
FERMENTATION	Open-top fermentor; native primary and secondary fermentations
AGING	10 months in French oak barrels
ALCOHOL	14.6%
PRODUCTION	2324 cases

Sonoma Coast

The bottling displays red berries, Santa Rosa plum, porcini mushrooms and violets on the nose. With some time in glass, aromas of star-fruit and kiwi emerge. On the palate it is energetically fruit-juicy, with candied pork belly and earthiness.

The grape-growing region of the Sonoma Coast begins at the mouth of San Pablo Bay and follows the Pacific Ocean to the northern-most reaches of Sonoma County. Known for its cool climes and heavy winter rainfall, this enigmatic region can yield wines of great natural tannin/acid structure. The indigenous yeast strains struggle through primary fermentations, but in doing so create finer texture, more expressive aromatics and flavors, and the body that fits between the tannins and acidity.

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