

Iron Filbert Vineyard

PINOT NOIR

— 2017



Winemaking

Aged on the lees for 11 months in neutral French oak barrels. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary & secondary fermentations, embracing the micro-biome present in our vineyard sites. The average fermentation time on skins was 21 days, during which we performed two short pump-overs each day. This Pinot Noir was made with 12% whole cluster fermentation.

Notes

Aromatically the 2017 Iron Filbert Pinot Noir is dynamic, while continuing to reveal new profiles as the wine opens with nectarine, lavender, strawberry, orange peel, red rose, flint, and black cherry juice. It has superb delineation and palate precision, with a light-plus to medium body and packing more flavor than weight. The tannins are soft, supporting and integrating very well with the multitude of fruit, herb, and floral flavors. This wine will drink very well from 2020 to 2030+.

Score

Wine Spectator 94 points
James Suckling 94 points

Specs

ALC: 12.8% 269 cases