

KNUTTEL

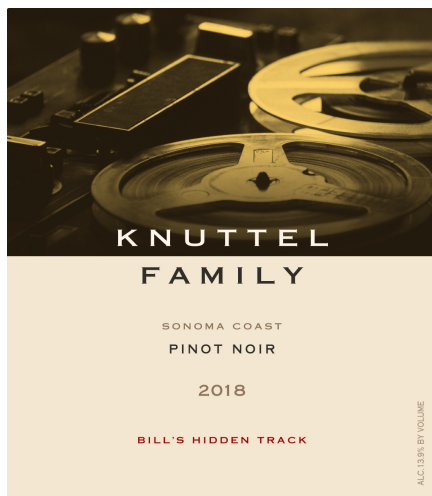
FAMILY

2018 PINOT NOIR SONOMA COAST "BILL'S HIDDEN TRACK"

Richard Rued's vineyard off Olivet Lane in the center of Russian River Valley is a laboratory for Pinot Noir clones. Knuttel Family selects those that make the best blend in any given vintage—for 2018, they were all Dijon selections, offering a complex array of aromas and flavors to a 100% varietally pure Pinot Noir, entirely produced with Burgundian techniques.

After blending thousands of wines over nearly forty years, William Knuttel still marvels at how the components and characteristics of wines mesh together like the tracks in a rock and roll recording. Put every track together, and something sublime emerges--and, especially with Pinot Noir, any of "Bill's Hidden Tracks" can hook you into the wine's charms!

This Pinot Noir is based predominantly on fruit from Richard Rued's vineyard, with small amounts of Dijon 777 Pinot Noir from Robledo's Sonoma Coast blocks blended in to enhance the structure. Hand-harvested clusters were gently de-stemmed, and whole berries were cold soaked for three to four days prior to fermentation. Gentle extraction was carried out with pump-overs to maximize fruitiness. After pressing, the new wines were racked to French oak for spontaneous malolactic fermentation.



Bright aromas of wild berry and ripe strawberry mingle with hints of pomegranate, violets, and red plum. Flavors coalesce on the palate, and an elegant structure and mouthfeel give way to ripe, focused tannins in the finish. The wine's balance and fine acidity pairs with seafood and light dishes, and is hearty enough for roasted meats and more substantial fare.

Brix at harvest:	24.3%
Bottling:	3.72, 5.6 g/L
Alcohol:	14.5% by volume
Production:	528 cases
Aging:	11 months in French oak, 35% new oak.
Finishing:	No filtration