



STRESSED VINES

MAKE BETTER WINE

2018 Annapolis Hills Pinot Noir

It is said that "stressed vines make the best wines", because the harder the vine works to produce fruit, the more vibrant the flavor, the more balanced the acid and the smoother the tannins will be. Our wines are made from grapes sourced from single vineyards that produce grapes that are not only "stressed" but are also known as some of the best vineyards in the region.

Stressed Vines' 2018 Pinot Noir was inspired by the great pinot noirs of Burgundy and Sonoma County. Crafted from the highest quality grapes sourced from a single vineyard nestled within the microclimate hills of Annapolis in northern Sonoma County, this wine is medium bodied with a unique blend of minerality, acid, and tannins with aromas of ripe red cherry, red currant, rhubarb, cranberry, bramble, baking spices and violets.

Production

The single vineyard grapes are carefully hand sorted prior to destemming then gravity fed into small closed macro-bins where the fruit is then cold-soaked for 5 days in order to gently extract the flavors, color and tannins. We punch down up to 3 times daily, depending on the stage of the fermentation, and our Pinot generally spends 10 to 15 days on the skins. After fermentation, the free-run juice is separated from the grapes which are then gently pressed and barrelled-down into once used French oak barrels to age. 50% of the free-run juice is blended with the pressed juice in each barrel where it will mature and mellow for 11 months before being racked, filtered and then bottled without any fining.

Technical Data

HARVEST DATE

9/9/2018

VINEYARD

Annapolis Hills

CLONES

Dijon 114, 667, 777

ALC

14.3%

AGING

11 Mo. Once used French Oak

Unfined

BOTTLING DATE

7/29/2019

PRODUCTION

78 Cases

RETAIL PRICE

\$65.00

Stressed Vines 2018 Pinot Noir (Sonoma Coast)



Juicy black cherry and strawberry highlight a thick, concentrated center of balanced tannin and integrated oak in this well-made wine. Forested spice accents and enlivens the fruit. —VIRGINIE BOONE

RATING
91 Points

PRICE
\$65, [BUY NOW](#)

2018 Stressed Vines Pinot Noir Sonoma Coast

Moving to the reds, the 2018 Pinot Noir Sonoma Coast comes from a single vineyard on the Sonoma Coast AVA and was destemmed and aged 10 months in 40% new French oak. Lots of red and blackberry fruits as well as pine forest, spice, and floral notes all emerge from the glass, followed by a medium-bodied beauty with a rounded, elegant texture, sweet tannins, and loads of charm. It's already drinking nicely, so I see no need to delay gratification, although it should easily evolve for 5-6 years.

- **Jeb Dunnuck (7/29/2020)**

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