



## 2013 Pinot Noir Goldrock Ridge

**ORIGIN:** Located just a few miles from the Pacific Ocean near the town of Annapolis, in what is often referred to as the “extreme” Sonoma Coast, Goldrock Ridge is a testament to the phenomenal wines that are possible at the extreme edges of cool-climate viticulture. The site features Pinot Noir planted in Goldridge sandy loam soils at an elevation of approximately 780 feet, where the vines sit above the fog layer, giving them the warmth to fully ripen and develop compelling flavors.

**VINEYARD NOTES:** 2013 provided ideal temperatures and growing conditions for Pinot Noir at Goldrock Ridge. The fruit came in the door healthy, ripe and luscious. We receive two distinct blocks planted to two different clones, 777 and 828. Each block was harvested by hand on separate days, the first on September 10<sup>th</sup> and the second on September 16<sup>th</sup>.

**WINEMAKING NOTES:** The fruit was gently destemmed into small open-top fermentors, using state-of-the-art equipment and procedures to avoid any pumping of the must. Inoculation with select yeast strains followed a three-day cold soak, and the caps were managed with a combination of pump-overs and punch-downs. This wine was given ten months of ageing in exclusively French oak barrels, 35% of which were new. We then bottled in October of 2014.

**TASTING NOTES:** This alluring Pinot Noir offers abundant rich, ripe fruit on the nose, displaying both the color and aroma of blackberries. A hint of toasty French oak segues to a silky entry where an appealing mouthfeel and texture underscore the lush fruit. The tannins are soft and full, leaving a lasting finish.

This vintage produced 17 barrels, 428 (9L) cases.  
Suggested Retail Price: \$56

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