



2015 Pinot Noir Goldrock Ridge

ORIGIN: Goldrock Ridge is located on the Far Sonoma Coast just 6 miles from the Pacific Ocean in the very northwestern part of the appellation near the town of Annapolis. The cool maritime breeze and proximity to the ocean provide optimal growing conditions for Pinot Noir. At 780 feet in elevation the vines sit above the fog layer giving them the warmth to fully ripen and develop flavors.

VINEYARD NOTES: The 2015 vintage yielded a lower crop than average, yet very favorable overall growing conditions. The concentration and complexity of the wine this year is profound. The fruit came in the door pristine, ripe and luscious. We receive two distinct blocks planted to different clones, 777 and 828. The fruit from this vineyard was harvested by hand on September 5th, 2015.

WINEMAKING NOTES: The fruit was gently destemmed into small open-top fermenters, using state-of-the-art equipment and procedures to avoid any pumping of 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 aged for 11 months in French oak barrels—36% new, 45% one-year-old and 19% neutral—which enhanced the deep color and broadened the palate of this lovely wine.

TASTING NOTES: This Pinot Noir has an attractive color that borders on fuchsia. Aromas of blueberry crumble meld with warm, toasty aromas of cocoa and spice. Brambly blackberry and licorice flavors fill the palate, and are complemented by rich tannins. With a lovely structure, this wine should age well over the next five years.

This vintage produced 22 barrels, 553 (9L) cases.

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