



2019 LE PRÉ DU COL PINOT NOIR

RIBBON RIDGE AVA

The first Ribbon Ridge AVA estate that we were honored to add to our portfolio. This magnificent 16-acre marine sedimentary shallow sandy soil terroir is owned by the Hill family and farmed by Bergström Wines in partnership since its inception. Pinot Noir and Chardonnay from this amazing site are known for their depth of spice, rare woods, incense and oceanic salinity aromatics and for their rich textural layers of fruited spice and earthy minerality. These are seriously ageworthy wines.

Farming

- Biodynamic since inception
- Soils: Marine sedimentary sandy soils on shale and siltstone bedrock
- Exposures: Due South at 400 feet
- Vines: 18 years old
- Clonal Selections: Pommard, Wadenwil, and Dijon 777

Winemaking

- 95% whole cluster fermentation, 8-14 days in stainless tanks. Small lot fermented in stainless rounds (2-4 tons). Pumpovers and punchdowns during primary ferment
- 228L French oak cooperage (15% new oak)
- 100% malolactic and alcoholic fermentation (no residual sugars or malic acids)
- 11-month élevage in barrel
- No fining. Cross flow filtration

Tasting Note

A bright and brilliant light ruby-red color with a slight but beautiful amethyst tint. This wine has a knockout whole-cluster-influenced nose of bright fruit pastilles, candies, violets, roses, cinnamon, and crunchy strawberry and red cherries, with the slightest but most appropriate stem influence.

This young Pinot Noir is lively and youthful with succulent fruit sweetness and juicy natural acidity. Great spice expressions in the mouth, and an underlying panoply of savory, incense, and earth, as well as a saline sea-breeze-style saltiness that lends seriousness to an otherwise charmingly fruited, floral, and very drinkable young wine that has a great future ahead of it.

Technical Details

- Alcohol: 12.8%
- Varietals: 100% Pinot Noir
- Harvest Dates: September 14-24, 2019



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