



SMOKE TREE

PINOT NOIR

A Rare Sonoma Gem

TASTING NOTES

Smoke Tree Pinot Noir has tones of dark cherry and spice, a silky and well-framed palate and persistent finish. It is pure to the varietal character, savory and refined.

VINEYARDS

Smoke Tree Pinot Noir comes from up to forty different plots across four main regions: the Petaluma Gap, the hillsides above San Francisco Bay, the shallow clay soils of Carneros and the rolling hills of Russian River Valley. Primarily made up of Dijon Clone vines that were planted at high density in the 90's, these vineyards bear modest yields. Precision viticulture produces fruit that is even ripening, allowing for an earlier harvest brix level -- ideal for Smoke Tree's vision of balanced, elegant wines.

VINIFICATION

The grapes were fermented in open top fermenters, with 10% of the lots retaining whole clusters. A long, cool fermentation allowed for balanced extraction and retention of delicate aromas. The wine was then aged for 10.5 months in mostly neutral oak.

CHEMISTRY

Alc: 13.5%
TA: 5.68 g/L
pH: 3.65
RS: 0.5g/L

"My vision stays true to the beauty of Pinot Noir. I strive to produce a wine that is naturally elegant -- not overoaked, overextracted or sweet. It is a rare approach today, but one I believe in."

Joel Burt

-Joel Burt, Winemaker

DRINK WELL, EAT WELL

Smoke Tree Pinot Noir is delicious whenever wine comes to mind. For a more creative pairing, consider grilled seafood or barbecue. For a vegetarian option, our winemaker recommends falafel -- a personal favorite!

VINTAGE REPORT

Critics describe Sonoma's 2014 vintage as "terrific" (Wine Spectator), extending a run of outstanding vintages for Sonoma Pinot Noir. Budbreak was slightly earlier than usual, but the rest of the growing season was normal, delivering well balanced fruit at slightly higher yields. In some of our cooler growing locations the balance between brix and acidity was absolutely perfect. This balance in the fruit followed through in the wines, as the combination of classic Pinot Noir aromatics and balanced mouthfeel (structure and richness) makes evident.