

Nome	DOMENICA
Cognome	AMATO
Nato il	2010
a	Stuller Vineyard
Nazionalita	Pinot Noir
Residenza	Sonoma Coast
Stato Civile	Sonoma County
Forza	13.9% Alc. by Vol.
Dimensione	750ml

	
Firma del titolare	<i>Amato</i>
CACCAMO	il 27 APR. 1988
	<i>Il Sindaco</i> 

Tasting Notes: Densely flavored and deeply colored for a Pinot, this savory wine abounds with notes of wild cherries and boysenberries against a backdrop of crushed rock, black tea and forest floor.

Vineyard: Stuller Vineyard grows amid redwoods at 1200 feet of elevation on a coastal ridge with views to the Pacific Ocean just 6 miles to the west. The vineyard has tremendous soil diversity, and is planted to two different clones of Pinot Noir – Dijon 115 on the steep hillside of clay loam, and Dijon 667 on the gravelly hilltop. The ocean breeze, cool climate and porous soils keep yield naturally low at a mere one-ton per acre on average.

Vintage: A cool, wet spring resulted in late flowering and gave a taste of the growing season to come, for the cool temperatures persisted into summer. Then, in late August, growers were stressed by soaring temperatures, which broke records for Northern California. The heat jumpstarted ripening at Stuller Vineyard, allowing the fruit to reach maturity in time to be picked before the torrential rains that arrived in mid-October. Higher acidities and vibrant fruit tones, a consequence of the unusually cool season, make the challenging vintage especially compelling.

Winemaking: Harvested by hand and placed into an open top tank, the grapes were crushed by traditional foot stomping and fermented 100% whole cluster with wild yeasts. Treated gently and sparingly, the cap was punched down by foot at most once per day. After pressing, the wine went into French oak barrels, one new and three neutral, and was left completely alone for 14 months until being racked for bottling.