30A COASTAL DUNES



PINOT NOIR

SONOMA COAST SONOMA COUNTY

Winemaker's Tasting Notes:

Earthy, spicy, and balanced. Inviting aromas of raspberry puree, black tea and plum. A very focused entry offers a hint of smoked bacon that carry though to a mid-palate filled with silky tannins and cherry and raspberry flavors. On the finish, oak-inspired overtones of coffee bean and baking spice combine with the red fruit for a long and satisfying finish.

Vineyards: Multiple sourced vineyards all from Sonoma Coast AVA

Vineyard Elevation: 300' above sea level

Exposure: South-Southwest

Soil: Primarily sandy loam and Goldridge soil Block/Clone: Dijon clones 115, 777, and 667

Harvested: September 28th, 2014

Blend: 100% Pinot Noir

Fermentation: 5-day cold soak, then tank-fermented on the skins for 21 days

Alcohol by Volume: 14.4%

pH: 3.71

Cooperage: 25% ewn French oak barrels

Barrel Aging: 10 months Release Date: June 2016 Production: 57 cases

DUNES IN SCHOOLS

30A Coastal Dune Wines is proud to help in local preservation and conservation efforts. That's why a portion of our proceeds will go to the Choctawhatchee Basin Alliance's Dunes in Schools educational program.

"Dunes In Schools is CBA's middle school environmental education program that focuses on the globally rare coastal dune lake ecosystems. In this program, students grow sea oats in classroom nurseries, while learning about the importance of the coastal dune lakes and barrier island systems of Northwest Florida. The program culminates with an April field trip, in which students take a direct role in the coastal restoration by planting sea oats to restore dune habitat."

~ Alison McDowell. Director of Choctawhatchee Basin Alliance



