



THE VINEYARDS:

Cecil De Loach planted these delicate Pinot Noir vineyards in 1973 in the Russian River Valley. Located on the plains and gently rolling hills off Olivet road in western Santa Rosa, this area provides an excellent medium for the coastal fog that blankets our fruit in the mornings and evenings. The cooling moisture facilitates a longer growing season in which Pinot Noir thrives.

THE GROWING SEASON:

2015 was an exceptionally good year for growing grapes in the Russian River Valley. Coming into the 4th year of drought we expected lower yields but the weather cooperated with a steady temperature and a punch of heat in the end causing the fruit to ripen slowly, ensuring maximum flavor development. This was our earliest harvest to date.

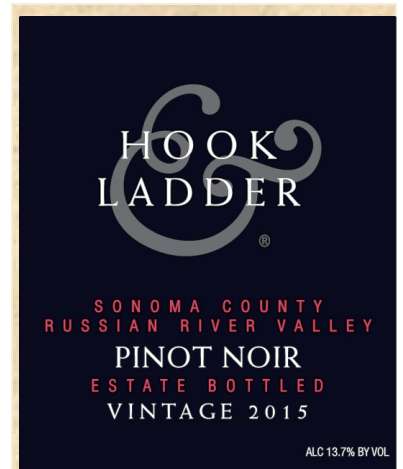
THE WINEMAKING:

We use old world techniques, whole berries, and whole clusters to make our Pinot Noir in small batches that we "punch-down" up to three times a day. After native yeast fermentation the wine is aged in French oak barrels for up to 8 months to achieve optimum balance and complexity.

THE WINE:

Our Pinot Noir displays a deep, dark magenta and purple color followed by aromas of black cherry with hints of cinnamon and spice. Flavors of dark fruit, cranberries and a dusty cocoa finish. This multi-layered Pinot is lovely and rich; able to be enjoyed with a meal or on its own.

Hook & Ladder Winery
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www.hookandladderwinery.com



2015 PINOT NOIR
RUSSIAN RIVER VALLEY

HARVESTED

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ALCOHOL
% "+\$%

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pH
3-5+

CASES PRODUCED &ž , (

AGING
8 months in 100%
French Oak

20% New Oak

ESTATE BOTTLED June
11, 201*

WINEMAKER
Jason De Loach