



**2015 TBH Vineyard Sonoma Coast Pinot Noir:**

100% from TBH Vineyard -our organically farmed Estate. Planted to 4x3 spacing by us in 2009, TBH sits on a cool-windy ridge top with heavy coastal influences in Sebastopol. This exquisite Pinot Noir, from obsessively tended vines, expresses precision and a distinct sense of place. This amazing site is expressing itself with purity of fruit, great natural acidity, satisfying tannins, minerality and even some distinct savory characteristics. We are very excited about this deliciously concentrated vintage.

With what **little quantities of the exquisite 2015** vintage there are to offer- I am thrilled with the intensity, rich-velvet textures, layered flavors and a thoughtful depth and complexity these wines possess. Again, with the 3rd year of the drought, the season was consistently dry all year- resulting in even tinier little berries on miniature, jewel-like clusters- and far fewer of them! All of these wines were **100% dry farmed** as well as grown organically, as usual. I could not be more pleased with the powerful structure and intense concentration in these low alcohol and balanced wines.



**Small Vines 2015 TBH Vineyard  
Sonoma Coast Pinot Noir**

**246 CASES produced**

**Minimum Retail Price / Bottle: \$82.00**

Available direct from winery and at select high-end retail and restaurant locations throughout the U.S.

<b>Vineyards:</b>	100% TBH: Planted 2009, cool-windy ridge top with heavy coastal influences, Sebastopol
<b>Farming:</b>	Organically farmed by Small Vines Viticulture, Inc.
<b>Spacing:</b>	4x3 (3630 vines per acre)
<b>Soils:</b>	Dark gray Goldridge fine sandy loam
<b>Yields:</b>	~1.5 lbs. per vine, naturally, lightly thinned for uniformity
<b>Clones:</b>	Calera, Swan, 943 & 459
<b>Hand Harvest Dates:</b>	TBH: 8/17, 8/19, 8/20 & 8/22
<b>Brix at Cold Soak:</b>	21.8- 23.2 Brix
<b>Fermentation:</b>	Native yeast fermentation; 5 day cold soak; On the skins for 18-21 days including pre and post-fermentation maceration; Native ML; 50% whole cluster
<b>Barrel Program:</b>	15 months on fine lees; 23% New French oak: Atelier, Siruge. 77% Neutral: Remond, Ermitage, Siruge. 100% free run
<b>Bottling:</b>	Bottled unfined, unfiltered February 27, 2017
<b>Chemistry:</b>	pH: 3.52, TA: 0.57 g/100ml, RS: 0.4 g/L, Alc: 13.2%