



**2018 BOUGETZ CELLARS  
PARCHED. SONOMA COAST  
PINOT NOIR**

**WINEMAKER NOTES**

The 2018 parched. Pinot Noir is a single vineyard wine originating from the Gold Coast Vineyard in the Sonoma Coast AVA. The fruit is sourced from two blocks, which are planted to the 777 clone. The wine was aged on the lees, with monthly stirring, while aging in 30% new French oak. This wine displays dark, black cherry notes, with a tantalizing spiciness on the palate. Showing a richness from the extended hangtime, this wine will develop more with a couple of years bottle aging.

**HARVEST NOTES**

The 2018 growing season began with a relatively dry spring and just a bit below normal rainfall over the winter. Budbreak was close to normal, leading to flowering in late May. The summer didn't see too many heat spikes, but we were treated to cooler than normal mornings, which slowed down the maturation process leading to a night pick on October 1<sup>st</sup>, about two weeks later than the previous year.



**Harvest date:** October 1<sup>st</sup>, 2018

- Appellation: Sonoma Coast
- Vineyard: Gold Coast Vineyard
- Brix at harvest: 25.1
- Crush: De-stemmed, 100% whole berry
- Fermentation: 14-day ferment, after 5-day cold soak
- Aging: 10 months, with 30% new and 70% once used French Oak
- Alcohol: 14.5%
- pH: 3.57
- TA: 6.00 g/L
- Bottled: July 2019
- Case production: 343 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$29



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