

PETER PAUL

WINES

2017 Pinot Noir Sonoma Coast Mille Frères

After a whirlwind year of change (2016), the winery caught its breath in 2017 and replicated what worked last year. We fell in love with the new vineyard source in the Petaluma Gap corridor which has become the backbone of our flagship Pinot Noir— **Mille Frères**. Weather-wise, summer conditions along the Sonoma Coast were mostly uneventful until a heat spike during Labor Day weekend boosted sugars to peak levels somewhat sooner than anticipated. This was a positive development in hindsight, since most harvest work was finished before October's devastating wildfires in the northeast of California.

About the Wine

The harvest crept up on us, to be honest. One week, we're chilling at ~23 brix, then boom - right, time to pick *now*. With a little help from friends over the hill, we got the ball rolling. Consistent with how we ran the Mill Station Pinot, Mille Freres also saw a 5 days cold soak followed by a long, cool fermentation to retain the spicy flavors and pillowy tannins. After ML, we carefully identified the best barrels from our three lots over many tastings with many thieves during the summer months. A few Russian River barrels provided aromatic vibrancy to the richly-textured Sonoma/Petaluma base. Not racked at all during its 14-month maturation in 50% New French Oak, the final selection of Mille Freres was bottled unfined in December 2018.

Tasting Notes

The wine offers the graceful texture of coastal-climate Pinot Noir with the chiseled features derived from the windy Petaluma Gap, and a little Russian River spice thrown in for good measure. Compared to the previous vintage, the 2017 is perhaps a more structured and elegant style, even if a tad less open-knit than 2016. Aromatics show a lifted, deft hand with bergamot, violet, and blueberry, along with generous flavors of boysenberry, blueberry, molasses, and cool forest floor through a persistent, pleasing finish.

Variety: 100% Pinot Noir

Maturation: 100% French Oak, 50% new, 14 months

Bottled Date: December 2018

Clones: 115, 667, 777

Production: 240 cases (12 x 750ml), 60 Magnums, Three 3-Liters

Retail Price: \$48/bottle