

Zepaltas Wines

2008 Suacci Vineyard

Sonoma Coast Pinot Noir

The Suacci vineyard is a unique site that has flavors like no other. It can be funky before giving it a bit of air. It definitely needs a couple years to relax in bottle for the signature racy acidity to integrate. All of this is ok with me, I set out to make wines this way. I want a wine to need time. My favorite wine moments have been with wines that have stood the test of time. If I could show the 2005 vintage to you right now, you would see that it is just starting to show what it is all about.

I decided to age the Suacci in barrel for 16 months as opposed to my normal 11 month aging regime on my Pinot Noirs. I have tasted a lot of friend's wines that age their wines for this long and I love the results (and hey they do it longer in burgundy right?) The extra few months of barrel time adds a slight bit more natural oxidation and seems to round the wine out a bit more. Upon opening a bottle of this wine there are aromas of wet stones, sheep's milk cheese, light cherry and a bit of earthy funk. As the wine opens up, the classic Suacci flavors are here: pomegranate, raspberry, and rosemary. This wine is definitely tight and will need some cellaring/decanting to loosen itself up.



Vineyard Location: Blucher Valley, Sebastopol Hills Sebastopol, CA

96 cases made

Harvest Dates: October 2 & 10, 2008

Clones: Dijon 777 & 115

40% new French Oak

16 months in barrel

13.7% alc.

3.6pH

.6 TA

Ryan Zepaltas winemaker