



DONELAN FAMILY WINES

2017 Sonoma County Two Brothers Pinot Noir

We like to think of the 2017 vintage as the first vintage in five that was not a drought year. The winter season brought the county a bevy of much needed precipitation. Owing to this cool wet winter, budbreak, flowering and veraison was a week or so later than the previous few years. Temperatures stayed moderate until late August when we had record temperatures across the county over Labor Day weekend. Growers and winemakers who paid attention to the long-term weather forecast were prepared for the unprecedented heat wave. Vineyards that were ready were picked before the heat arrived. Over 90% of our Pinot Noir and Chardonnay came off in three days to make for an action packed first half of harvest. Vintages like 2017 demonstrate why it is important that winemaking strategy start in the vineyard.

The composition of this wine is rooted heavily in Bennett Valley Pinot Noir, lending spice and earth to the nose while the fruit compote and verve that we have come to admire from Devoto Vineyard on the Sonoma Coast lift the wine and bring length to the palate. The concentration of the vintage is most evident on the palate. A plush mouthfeel with explosive plum and kirsch on the palate is seamlessly woven with structuring tannin and bright acid. This is a toned, agile Two Brothers that will benefit from cellar time but is a pleasure to drink right now. In its youth, we recommended a moderate decant.

Cellar Notes:

Percentage New Oak

29.4%

Barrel Aging

17 months

Bottling Date

March 2019

Clones

50% Pommard, 23% Calera, 5.1% Swan, 5.6% 115, 5.6% 667, 5.6% 777

~22% Whole Cluster · Native Ferment/Native ML

Composition

100% Pinot Noir

Alcohol

14.6%

Production

635 cases

