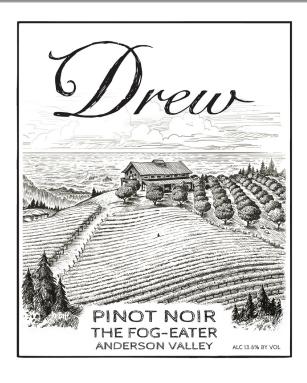


PROFILE

With over 25 years in the wine business in Central and Northern California, Jason Drew brings a vast depth of knowledge and a holistic perspective to his winemaking. Drew focuses on small lot coastal Pinot Noir and Syrah from Anderson Valley and the Mendocino Ridge. For his sourced fruit, he has long standing partnerships with several local vineyard growers who share his passion for sustainable and meticulous farming practices. Single vineyard sources are chosen for their climate, clonal selection and complexity of soil type. Winemaking practices remain focused on traditional methods that include whole cluster and native yeast fermentations, hand punchdowns and no fining or filtering.

From the winery: "This is our Anderson Valley appellation blend Pinot Noir. We bring together several sites within the valley; our aim is to showcase a classic rendering of this northern coastal valley. This years blend is also joined by a few new additions, namely Wendling, Ferrington and Nash Mill vineyards along with Valenti Ranch and Balo. The ultimate goal of this bottling is to capture Anderson Valley's classic cool climate character. Each year we might change which lots we put together but the overall concept remains to express this unique northern valley."



SPECIFICATIONS

Wine: Pinot Noir "The Fog-Eater"

Varietals: Pinot Noir (777, 667, 115, Rochioli, Pommard Mt. Eden clones)

Appellation: Anderson Valley AVA

Location: 24% Balo, 20% Nash Mill, 16% Fashauer, 8% Wendling, 7% Ferrington, 5% Joshua's, 20% Valenti Ranch

Agricultural Method: Organic, Sustainable, Vegan

Production: 320 cases

Vinification: 30% whole cluster fermented with native yeasts. Gravity racked twice and barrel aged for 11 months in 10% new French oak barrels.

Alcohol: 13.2% Acidity: 6.4 g/l

pH: 3.53

Tasting Notes: This vintage provided lovely texture and multilayered complexity with excellent acid structure. The 2016 was a cooler vintage which provided a leaner expression. Lovely cranberry and pomegranate with wafts of wild sage.



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