

WILD HOG

VINEYARD

PROFILE

Seated at the headwaters of Wild Hog Creek in the wilds of the Sonoma coast, Wild Hog Vineyard is a 110-acre family owned and operated farm, winery, and vineyard in the hills between Cazadero and Fort Ross. Owners Daniel and Marion Schoenfeld specialize in organically farmed and vinified estate Pinot Noir and Zinfandel. They also make a 100% Carignane, which they source from Dry Creek Valley, as well as Petite Sirah, Syrah, and Cabernet. Unlike other early California wineries that went on to much notoriety, Wild Hog has kept a remarkably low profile. They strive to create honest wines of excellent concentration at modest cost.

SPECIFICATIONS

Wine: Estate Pinot Noir

Varietals: 100% Pinot Noir

Appellation: Fort Ross-Seaview AVA

Location: Cazadero, Sonoma

Vineyard Area: 5 acres

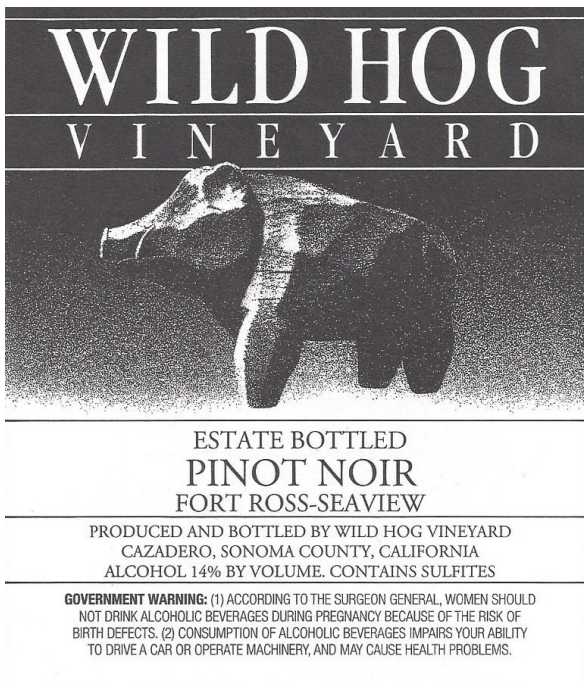
Harvest: Manual

Agricultural Method: Organic

Production: 3 876 bottles

Vinification: The grapes are picked ripe and crushed or destemmed into open top fermenters. Fermentation of the must with inoculated yeast for 10 to 21 days. Aged in small American oak barrels for 12 months. Racking 2 or 3 times in barrel. No filtration.

Alcohol: 14.00%



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