

AMMONS HORN



2018 PINOT NOIR
Clone 667
CARNEROS

Ammon's Horn

2018 Pinot Noir, Clone 667

Carneros, Napa

The AVA of Los Carneros is a region covering 90 square miles, located alongside the low-lying hills of the intercoastal Mayacamas mountain range. Elevations of most vineyards range from sea level to top out at 400 feet in the foothills. The soils of the Carneros region are predominantly clay and very thin and shallow, often providing poor drainage and fertility. The fierce and persistent winds coming off the bay encourages the grapevines to struggle and retain moisture. While this aids in limiting crop tonnage, it can also delay the grapes from ripening sufficiently. In vintage years with a long, drawn out growing season that allow the grapes to ripen, intense and vivid flavors can develop. Our vineyard is fortunate to have its own artesian well, providing pure water for the grapes.

Los Carneros region is primarily associated with cool-climate varietals, such as Chardonnay and Pinot Noir, as well as the sparkling wines made from those grapes.

TECHNICAL DATA

Planted: 2002

Elevation: 10 feet

Soils: Cole/Haire: Clayey, silty loam

Irrigation Water: Artesian groundwater from estate well

Harvested: October 5, 2018

Composition: 100% Pinot Noir

Alcohol: 14.2%

Total Acidity: .578 gm/100ml

pH: 3.54

Barrels Produced: 11

TASTING NOTES

Offering a clear and bright black cherry color in your glass, our Clone 667 offers up a plethora of scents, starting off the journey with a light floral nose. Notes of chamomile and geranium come forward, with the essential cherry following right behind. Light aromas of black tea, mushroom, white pepper and clean straw are all present, and upon opening, turns to darker cherry, with woody toast making themselves known. The flavor palate shows off cherry and flinty cranberry, with a smidge of anise and tobacco. A medium-bodied wine, with commensurate acidity, this Pinot showcases bright tannins but no harsh aftertaste, and increased smoothness as it opens.

Pair with pâté de foie gras and brie for an hors d'oeuvre, or with a wild mushroom risotto entrée.