



## *Ammon's Horn*

### *2018 Pinot Noir, Clone 777*

### *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 irrigation of the grapes.

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

#### **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: 14.5%*

*Total Acidity: .575 gm/100ml*

*pH: 3.58*

*Barrels Produced: 12*

#### **TASTING NOTES**

Showcasing a lovely medium ruby color in the glass, our Clone 777 shows her wild side with scents of sharp cranberry, green tea, orchid and gardenia, with a lightly toasted woody layer on top. On the palate, the silky, smooth mouthfeel pleasantly sidetrack, but the bright cranberry-cherry that follows immediately shakes up the party! Urgently sharp and spiky, the black tea and toasted spices make a pleasant contrast to the velvety sensation.

Enjoy with duck cassoulet and steaming hot fresh bread.