



Ammon's Horn

2019 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 the grapes. Los Carneros region is primarily associated with cool-climate varieties, such as Chardonnay and Pinot Noir, as well as the sparkling wines made from those grapes.

TECHNICAL DATA

Planted: 2002

Elevation: 20 feet

Soil Composition: Cole/Haire – Clayey, silty, loam

Irrigation Water: Artesian groundwater from estate well

Harvested: September 28, 2019

Composition: 100% Pinot Noir, Clone 777

Alcohol: 14.4%

Total Acidity: .581 gm/100ml

pH: 3.53

Barrels Produced: 8.5 (216 cases)

TASTING NOTES

Red and bright ruby color. The nose is intense and complex with black tea leaf and cassis bud and ripe cherry. On the palate, the wine power is obvious, and the fruit suppleness intermixed with floral and spice characters. Not lacking freshness, Clone 777 brings to you power and elegance altogether. Enjoy now after a decanting, would cellar 6 to 8 years.

Enjoy with duck cassoulet and steaming hot fresh bread.