

# DARMS LANE

*Napa Valley*



## 2017 PINOT NOIR, RUSSIAN RIVER VALLEY

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**VINEYARD:** The Goff-Whitton is a Dutton Ranch property in the Green Valley sub-appellation of the Russian River Valley that yields a wine with intense red fruit aromas. It is softer, with lovely suppleness, sweet fruit on the mid-palate, and red fruit flavors. The 2017 is the second vintage using the Dutton Ranch Goff-Whitton vineyard exclusively.

**APPELLATION:** Russian River Valley, Sonoma County

**GROWING SEASON:** The 2017 growing season started off with record setting rainfalls leading to a later bud break in the Russian River Valley. April and May delivered a mix of conditions and June was met with several heat spikes that drove canopy growth and produced smaller berries. July and August settled to normal conditions allowing for consistent and even ripening. September brought more high temperatures and pushed the fruit to full ripeness. The grapes had intense cherry and berry fruit flavors and excellent tannin maturity at harvest. Post harvest, both Sonoma and Napa Valley faced the challenge of multiple wildfires starting October 8th that destroyed homes and property and impacted all aspects of life in Northern California.

**HARVEST DATE:** September 15th

**VARIETAL:** 100% Pinot Noir

**CLONAL SELECTION:** 75% - 113, 25% - Pommard

**WINEMAKER:** Brian Mox

**BARREL AGING:** 10 months in Oak – 41% new: 100% French

**WINEMAKING:** The single lot was fermented in open top tanks utilizing both punch downs and pump overs to optimize the level of extraction from the fruit. The wine went to barrel with some yeast lees that were stirred every 2 weeks for the first 6 months of aging to add body and complexity.

**TASTING NOTES:** The 2017 Pinot Noir has aromas of intense red cherry, notes of framboise, and wild strawberry, lovely oak spice, vanilla, and hints of clove and baking spice. Rich and plush on the entry, the wine exudes a luscious tart cherry flavor with vanilla and juicy red fruit. With a long soft finish, the chewy tannins keep it nicely structured. A welcome addition to your table now and will continue to improve with cellaring through 2022.

**PRODUCTION:** 284 cases

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