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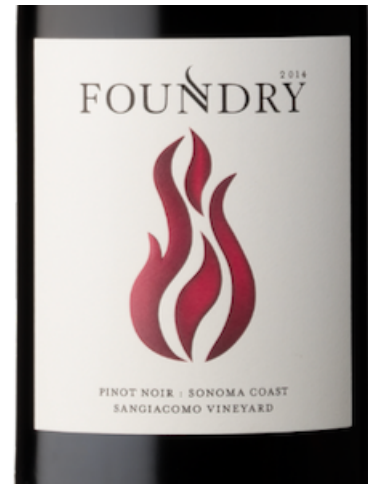
BEVX REPORT

June
2020

FOUNDRY RODGERS CREEK VINEYARD PINOT NOIR SONOMA COAST 2017

Analysis

Made with 100% Pinot Noir from a single vineyard on the eastern edge of the Petaluma Gap. The vineyard was planted in 2001 at an elevation of 600 feet and features cool, coastal morning fog with afternoon sun. This wine was matured in French Oak, 40% new, for a period of 18 months. Subtle oak notes frame the wine's bright red fruits and complex earthy accents. Winemaker Patrick Saboe, team member at The Wine Foundry since 2012, crafts the Foundry wines at their state-of-the-art facilities.



Cool Grade = A | Value Grade = B

Tasting Note

Brilliant, medium ruby color. The aromatics are very intense offering scents of red cherry and five spice with supporting notes of cranberry and forest floor. The palate confirms the nose delivering a red fruit-driven core with flavors of ripe and sour cherry, dried mushrooms, oak, and vanilla. The finish is long and lingering with ripe tannins. Medium-bodied and nicely balanced with a supple texture.

How to Enjoy

Serve at cellar temperature in a decanter to better allow the complex aromatics to bloom. Serve with roasted fowl or grilled oily fish.

Country: USA

Region: California

Appellation: Sonoma Coast

Varietal: Pinot Noir

Retail Price: \$62

ABV: 13.9%



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