2011 | TASTING NOTES



SMALL TOWN PINOT NOIR SONOMA COAST

LABEL ARTIST: Ning Boyasso



A wet winter and spring in 2011 were followed by one of the cooler growing seasons on record in Northern California. One result was cool-climate pinot noir grapes with low sugars, high acids and plenty of flavor and verve. Another result was the lowest yields we've ever experienced at each and every pinot source we have. Sadly, we did not get enough fruit to put together a proper 2011 Sascha Marie. But being optimists, we chose to focus on the upside – what little fruit we did get from those sites went into making our 2011 Small Town the vibrant, layered and wonderfully complete wine it is.

Showcasing its signature savory spice and herbs in both aroma and flavor, an alluring combination of nutmeg, clove and allspice add a dimension that almost brings gingerbread to mind. Then bright red fruit – cranberry, red raspberry, plum and rhubarb pie are all buoyed by lively acidity through a long and pure finish to complete the package. We are delighted with the texture and body already and look forward to watching the wine evolve over the next 4-6 years.

If you've enjoyed our Small Town before, but lament the absence of a 2011 Sascha Marie, give this bottling 9 -12 months in your cellar and see what you think. We suspect you'll be mighty pleased. (Side note: It looks as though Sascha Marie will make a glorious return in 2012, so stay tuned!)

DRINKING WINDOWS: Prime drinking: late 2013 through 2017 Graceful ageability: 2018+

STATS: pH: 3.57 | TA: 6.1 g/L | Alcohol: 13.2% Bottling: December 14, 2012 | Release: Spring 2013 Cases Produced: 414