



The **2015 Wait Cellars Green Valley Pinot Noir** is made from 100% hand-picked and hand-sorted fruit from the Devoto Garden Vineyard. Devoto Garden sits on a windy ridge west of Sebastopol in the Green Valley AVA of Sonoma County, California: a sub-appellation of the Russian River Valley AVA, renowned for its cool temperatures and fog, and sought after for its sandy, well-drained Goldridge soil.

**2015** was the fourth in a series of very warm, dry growing years. Berries were very small, yields way down -- not great for growers, but auspicious for winemakers. We picked the younger block at Devoto Garden (Dijon clone 115) more than two weeks before Labor Day at 22.5 brix, and the older block (Dijon clone 828) the day after Labor Day at 23.5 brix. The vines showed good lignification and we fermented 15-20% of the fruit as whole clusters. Fermentation was conducted solely by wild resident yeasts. We pressed into 20% new French oak barrels, stirred the wine sur lie through the winter, and bottled at the end of the following summer without fining or filtration. The result is a profound, honest, terroir-driven wine of remarkable focus and appeal.

**Production:** 220 cases  
**Varietal:** Pinot Noir Dijon 828 and 115  
**Soil:** Goldridge sandy loam  
**Crush:** Hand harvest, hand sort, 25% stems;  
6 day cold maceration  
**Ferment:** Warm, closed top, native "wild" ferment  
**Elevage:** 10 months sur lie, 20% new French oak, 33% once-filled; batonnage, no racking  
**ABV:** 13.5%  
**Aromas:** Exuberant black cherry fruit, clove  
**Palate:** Firm minerality and acids  
**Recognition:** 93, Wine Enthusiast, November 2018  
91, PinotFile, June 2018  
Double Gold, 2018 San Francisco Chronicle Wine Competition