

	Retail	Savings
\$25.99	\$31.00	16%

2016 Parmelee Hill Pinot Noir product-timed-pdf - Sonoma Valley, CA

Why We're Drinking It

At Parmelee-Hill they are as hands-on as one can get. Every attention to detail given. The vines are pruned to a good balance using previous crop yields and brush weights. Discing and mowing are used as tools to slow vines down or stimulate vine vigor.

Vines are routinely thinned to ensure bunches are only hanging on the strongest shoots and are not bunched up together, reducing light exposure. Moderate to heavy leaf removal is practiced depending on the block and fruit exposure desired.

Tasting Notes

Dusty garnet color. Aromas of smoked plum, rustic cherry pie, and fennel seed with a slightly chewy, crisp, fruity medium body and a smooth, medium-length dark chocolate cookie finish with chewy tannins and moderate oak flavor. A chewy, concentrated pinot noir that doesn't skimp on flavor.

VARIETAL
Pinot Noir
ALCOHOL
14.50
SIZE
750ml
BLEND
Pinot Noir

The Story to Know

Steve Hill and his wife Gwen Parmelee Hill purchased the first parcel of their Parmelee-Hill Vineyards property in 1994 and planted it with Syrah. In subsequent years Steve and Gwen purchased adjoining acreage, piecing together what is today the 65 acre Parmelee-Hill Vineyard.

Steve had known the property well, as a portion was once part of the celebrated Durell Ranch, although had never before been planted. Parmelee-Hill Vineyards lies in the Southwest corner of the Sonoma Valley and Sonoma Coast Appellations, a stones throw from the Carneros line.

The heart of the Parmelee-Hill property sits on a knoll that faces the Sonoma Valley to the East and San Pablo Bay to the South. The climate is typical of coastal influenced areas. Morning fog retreats during warming midday hours. The warmth is commonly broken however by intense afternoon ocean winds that quickly drop the temperature. The fog sometimes retreats only as far as the Western hills until it blows back overhead fairly early in the afternoon. This type of climate tends to be self-restricting, resulting in naturally low-yielding vines producing fruit with intense flavor.
