

2018 PINOT NOIR  
 GRAN VAL  
 PETALUMA GAP, SONOMA COAST



<b>APPELLATION:</b>	Petaluma Gap, Sonoma Coast
<b>COMPOSITION:</b>	100% Pinot Noir
<b>FERMENTATION:</b>	Stainless steel at 85° with 2 punchdowns daily
<b>AGING:</b>	14 months in 80% New French Oak
<b>ACID:</b>	5.7g/L
<b>pH:</b>	3.8
<b>ALCOHOL:</b>	14.4%
<b>HARVESTED:</b>	September 18 - October 10, 2018
<b>BOTTLED:</b>	December 10, 2018

**WINEMAKER'S INSIGHT**  
 This powerful and refined Pinot Noir has classic aromas of cherry, toffee, and fresh cream. Vibrant flavors of raspberry, clove, blueberry, and spice lead to a long, smooth finish.

**HARVEST**  
 2018 was a mild year with average temperatures below normal, providing a warm and extended growing season without the heat spikes we have experienced in recent years. The fruit was able to naturally mature all the way to November in some blocks, resulting in rich and beautifully balanced wines.

**HISTORY**  
 Clos du Val, French for “small vineyard estate of a small valley,” was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley’s most iconic winery estates. Still family-owned today, Clos du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.