



*Tilth, which refers to soil health, encapsulates the Driscoll's approach to exploring California's treasury of soils.*



## Pinot Noir 2017

### California, USA

#### ESTATE

Jason and Hilary Driscoll met in Washington State and discovered their love of wine through Jason's work as a chef and their determination to find the perfect wine pairings. What was supposed to be a brief once-in-a-lifetime harvest opportunity in between kitchens, turned into a passion and full-time job as Jason worked his way up through the cellars at Hunnicut Wines before becoming the Assistant Winemaker for David and Katharine DeSante of DeSante Wines. "DeSante University" immersed him both in the vineyards and the cellar. He learned everything from pruning to pump-building. Jason was exposed to lesser known vineyards, both old and new, that produced spectacular fruit. Inspired by the quality wines these vineyards produced, Hilary and Jason conceived Tilth Wines.

#### WINE

From the foggy climes of the Russian River Valley, Tilth Pinot Noir brings a touch of elegance and silky texture to the lineup. This blend contains 3 clones of Pinot Noir: 115, 777 and 667.

#### WINEMAKING

*Variety:* 100% Pinot Noir

*Harvest:* Late August

*Fermentation:* Each clone was harvested and fermented with native yeasts separately. For the overall blend, 20% whole clusters were used in 1-2 ton open-top tanks. Each lot received 1-2 punchdowns per day for an average of 10-14 days per fermentation

*Aging:* 10 months in French oak barrels, 20% new.

*Alcohol:* 15.2%

#### WINERY TASTING NOTE

"Ripe strawberries, raspberries and baking spices come together to make a pretty damn tasty glass of Pinot. We're proud if this." – Jason Driscoll, Winemaker

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*"The 2017 Pinot Noir from Tilth is an attractive, fruity wine to drink now and over the next handful of years. Sweet red berry, kirsch, hard candy and sweet floral notes all grace this attractive, mid-weight Pinot. This is a decidedly perfumed, refined expression of the appellation."*

*-Antonio Galloni, 05/2019*