

M. Autumn

## 2006 Sonoma Coast Pinot Noir



- WINERY:** M. Autumn Wines is a husband-and-wife collaboration between Ryan and Molly Hodgins dedicated to sustainably crafting exquisite wines from vineyards in California and Oregon. Ryan and Molly both have Master's degrees in Viticulture and love the challenges of working with multiple varieties in multiple sites.
- DESCRIPTION:** This inaugural release is a Pinot noir from Marra Road Vineyard in the "true" Sonoma Coast. Harvested in late October, this wine reflects its cool climate origins with rich strawberry aromas and hints of cedar and cinnamon. Only five barrels resulting in 124 cases produced.
- PICKING STATISTICS:** The fruit is picked when ripe and treated gently - coaxing the fruit along to realize its potential (kind of like parenting). The clusters are carefully sorted so only the best tasting berries go into the fermenter. Occasionally some stems are included in the fermenter. The fruit undergoes a cold soak for five to seven days before primary fermentation begins. During fermentation, the cap is punched down once or twice a day. For Pinot noir, the temperature peaks between 90-95F. As the primary begins to slow, the fermenters are sealed and allowed to undergo an extended maceration for one to two weeks. The total time in skins varies between 20 to 35 days. After pressing, the wine settles one to three days before going down to barrel. A mix of French cooperages including Claude Gillet, François Frères, Cadus, Sirugue, and Damy are used.
- AGING:** Depending on the wine the percentage of new oak ranges from 25 - 60%. One year in bottle prior to release.
- BOTTLED:** After 16-18 months in barrel.
- PRODUCTION:** 124 cases

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