



ABOUT THE WINE: The 2017 Olema Pinot Noir, made by Amici Cellars, is a smooth and aromatic Pinot Noir showcasing the best of Sonoma County winemaking. A blend of Pinot Noir grapes from premier vineyards in the widely acclaimed Russian River Valley and Sonoma Coast appellations, this wine features classic Pinot Noir characteristics of perfumed aromas and bright, focused red fruit flavors, framed by delicate tannins.

2017 VINTAGE: For Amici, the 2017 wine grape harvest will truly be remembered as a harvest of teamwork and dedication showed on all levels from our team, colleagues, friends and the first responders that saved our homes and livelihood. Almost all of our grapes were unaffected by the wildfires and this vintage is showing great promise with excellent quality, vibrancy and complexity to drink young or show through the years.

WINEMAKER NOTES: The wine starts with strong aromas of bright candied cherry, wild strawberry, pomegranate and plum with lite background notes of pine sap and fresh vanilla bean. Baking spice, forest floor and mushroom fill in. The palate is silky, medium bodied with length and persistence. Fresh red fruit is balanced with acidity and spice making for a long quenching finish.

ALCOHOL: 13.9%

APPELLATION: Sonoma Coast, Petaluma Gap, Carneros,

Russian River Valley

BLEND: 100% Pinot Noir

BARREL AGING: 10 months in 35% new French oak barrels

SUGGESTED RETAIL PRICE: \$20