

SCHUG

SONOMA, CA

2024 WHITE PINOT NOIR

CARNEROS

WINEMAKING DATA:

Winery Retail: \$46

Release Date: April 18, 2025

Alcohol: 13.5% by volume

Acidity: TA=6.6g/L; pH=3.40

Harvest Dates: Sep. 3, 2024

Brix at Harvest: 22.9 degrees

Appellation: 100% Carneros

Vineyards: 100% Gloria Ferrer Vineyard, B2 Block

Fermentation: A small portion and only the purest free-run juice was collected from the wine press and then 100% barrel fermented in neutral French oak barrels

Aging: Aged "sur-lie" for 5 months in 100% neutral French oak.

Production: 174 cases (12 x 750ml)



WINEMAKER'S NOTES:

We made this rare, luscious, dry white wine from 100% Pinot Noir. The grapes were hand-harvested at night with a small portion of the purest free-run juice collected from the wine press. In the cellar, the wine was 100% barrel fermented in neutral French oak barrels without skin contact to preserve the pale color and fresh, delicate flavors of wild strawberries, white peach, stone fruit, and honeysuckle. "Sur-lie" aging for five months gives this wine a mouthwatering texture that sets the stage for exotic notes of quince, watermelon, and grapefruit zest. The finish is full and long, with a vibrant acidity and light minerality.

