

FRANCIS TANNAHILL

2017 HERMIT PINOT NOIR

TASTING NOTES: The 2017 Francis Tannahill The Hermit Pinot Noir greets with aromas of chocolate mingled with candied cherry, dried cranberry and plum skin followed by warm and spicy notes like anise, tobacco, vanilla, dusty earth, cinnamon and cardamom. The initial palate has a lovely mouthfeel and hints of earth and cherry flavors that open in the mid-palate expanding the red fruit spectrum. The excellently balanced wine is grounded with a chalky tannin backbone making the 2017 Francis Tannahill The Hermit Pinot Noir an approachable yet elegant standout.



THE VINTAGE: A cool, wet spring led to the latest budbreak we've seen for the past several years, and hence later flowering. This means a greater chance of favorable weather and the development of a large crop both in terms of berry quantity and size. This calls for discipline in fruit-thinning. The summer was warm and sunny, accumulating growing degree days and 'catching up' the projected harvest to about two weeks behind 2015 and 2016. Underlying the challenges of the 2017 vintage, was a very sound growing season and harvest.



VINEYARD/WINEMAKING:

Crafted from grapes grown at the Demeter certified Biodynamic Pearl vineyard located in the Red Hills of Dundee, the wine is naturally fermented in oak, open top tanks with native yeasts, over 90% whole cluster. Following, the 2017 Francis Tannahill Hermit Pinot Noir was aged for 13 months in French oak barrels. A label founded in 2001 by Cheryl Francis and Sam Tannahill, Francis Tannahill strives to offer wines that purely express unique terroirs, old world technique and impeccable winemaking. Select growers, vineyards and blocks are chosen and carefully tended to produce wines that balance power and concentration with integrity and elegance.