



## CLOS DE LA TECH

SANTA CRUZ MOUNTAINS

### 2018 Domaine du Docteur Rodgers

#### OVERVIEW

Domaine Du Docteur Rodgers is located at TJ and Valeta Rodger's residence in San Francisco Bay AVA. The wine is made in an on-site farmhouse winery that evokes images of Vosne-Romanée and the magic of Romanée-Conti.

#### VINEYARD

Clos de la Tech's five Pinot Noirs come from three estate vineyards: Domaine du Docteur Rodgers, Domaine Valeta, and Domaine Lois Louise. Domaine du Docteur Rodgers is a one-acre, rolling hilltop vineyard in the town of Woodside, along the foothills of the Santa Cruz Mountains. It is a relatively cool, dry, protected site that consistently produces dramatically rich and concentrated Pinot Noirs.

#### WINE MAKING

The fruit was hand-harvested between September 20th and October 1st, 2018. After a 5-day cold soak, the grapes underwent traditional vinification methods including foot crushing, whole cluster fermentation with native yeast, malolactic fermentation on lees and gravity transfer (no pumping). The wine was aged in François Frères barrels (Bertrange Forest) for 18 months and bottled unfiltered.

#### TASTING NOTES

We call Domaine du Docteur Rodgers (DDR) our "rich, luscious Pinot Noir with a unique bouquet." The following tasting note is from the first sommelier to hold both the Master of Wine and Master Sommelier titles, Ronn Wiegand: (\*\*\*\*\*) Nose: Wow! Very fine quality - rich and ripe in aroma, but also complex, alternating between cedar-toasty character and cherry, mint, blueberry jam, and vanilla. Palate: Supple, full bodied, and rich, yet with sophistication, because so well balanced, and extremely long on the finish. Summary: Can be enjoyed now, but in a good cellar should develop well into the 2030s. One of the best vintages yet of DDR."

#### STATISTICS

Composition: 100% Pinot Noir

Vineyard: Domaine du Docteur Rodgers block

Barrel Aging: 18 months in François Frères French oak barrels (80% new)

pH: 3.62

TA: 0.60g

Alcohol: 13.5

Production: 110 cases