



*The West Pole was founded in vintage 2017 by fifth-generation vintner, Kurt Beitler. Honoring his home of twenty years (Occidental, California), Kurt delighted in the town's old and jesting nickname, West Pole.*

*Thirty-one Pinot Noir barrels from his flagship venture, Bohème, were selected for the inaugural West Pole Sonoma Coast cuvée. Each component was estate-grown (including six Pinot Noir selections averaging 26% whole cluster fermentation) and aged 22 months in seasoned French Oak barrels.*

*West Pole Pinot Noir can be sampled at the Bohème tasting room: 3625 Main Street, Occidental, California, or by contacting an authorized winery representative.*

### **West Pole 2017 Pinot Noir Technical Details**

*Appellation: 100% Sonoma Coast*

*Clones & Selections: Dijon 115, 667 & 777; Swan, Vosne Romanée, Calera*

*Grower/Winemaker: Kurt Beitler*

*Distance from Pacific: 4.9 to 9.2 miles*

*Elevation: 617 to 1,263 feet*

*Harvest Date: September 4<sup>th</sup> to 26<sup>th</sup>*

*Whole Cluster Fermentation: 26%*

*Cooperage: 1-to-4 year old 100% French Oak barrels*

*Élevage: sur lie; twenty-two months*

*pH: 3.57*

*Free SO<sub>2</sub> at bottling: 20 ppm*

*Alcohol: 13.7%*

*Case Production: 697 Cases*