

# HEAD HIGH 2018 SONOMA COUNTY PINOT NOIR



## EPIC CONDITIONS

2018 was one of those magical years. With a mild spring, the early growing season plodded along at a relatively normal pace. Once the berries set, we knew we had a healthy, full crop. So full, in fact, we did a few fruit-thinning passes to reduce the load on the vines. Even with this, we were happy to see an above average harvest with superb quality. We started picking in earnest after Labor Day with cool, fall weather that allowed us to transfer the grapes at a calm and measured pace. All in all, 2018 will go down as a year to remember, creating wine of true depth and power.

## EVERY DROP COUNTS

Head High Wines is dedicated to contributing to something greater than ourselves. Together, we can create a cleaner environment and stronger communities. One dollar for every two bottles of wine you buy supports social and environmental organizations. The swell is coming. It's time to commit!

## HISTORY

Born in Los Angeles, Bill was introduced to wine at an early age by his French-born father. He attended high school in Hawaii, where he learned to surf, before returning to California to study at Stanford University. As he describes his path from seawater to wine in a calm, steady voice, it seems only natural that Price would trade in a thriving business career for a life among the vines.

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### VINEYARDS

Gap's Crown, Durell, Deodora

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### HARVEST

September 24 - October 15

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### VARIETAL CONTENT

100% Pinot Noir

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### FERMENTATION

Open + closed top fermenters

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### COLD SOAK

1-3 days

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### LENGTH OF FERMENTATION

12-16 days

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### BARREL COMPOSITION

50% French Oak | 50% Hungarian  
35% New Oak

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### BARREL AGING

6 months

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### TOTAL ACIDITY (TA)

5g/L

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### pH

3.8

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### ALCOHOL CONTENT

14.5%

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