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Ancient Oak Cellars Profile

Owner: Melissa and Ken Moholt-Siebert

Country: USA

Region: California / Sonoma County

Founded: Property owned since 1950s, estate 2006

Annual Production: 3,000 cs

Description: Ancient Oak Cellars was founded in 2006 on land owned for three generations by Ken Moholt-Siebert's family. The winery is named for a century-old oak tree that sits on the 31 acre home vineyard, Siebert Ranch, in Sonoma's Russian River Valley. Guided by famed winemaker Greg Lafollette, Ancient Oak strives to produce handmade wines of individuality and verve that reflect the extraordinary region that it calls home.

Wine Notes – 2018 Sonoma County Pinot Noir

Melissa and Ken Moholt-Siebert founded Ancient Oak Cellars in 2006 on land that had been in Ken's family since the 1950s. Starting with grapes grown in their 31-acre home vineyard, Siebert Ranch, the couple initially produced just a couple of hundred cases of wine. In subsequent years, they added Pinots from nearby vineyards and regions, along with Zinfandel from the famed Pagano Ranch as well as Chardonnay from the Russian River Valley. More recently, in 2014, renowned California winemaker Greg LaFollette joined the team, bringing with him decades of experience at such renowned wineries as Flowers, Hartford Court and La Crema. Ancient Oak's Sonoma County Pinot Noir is made from grapes grown in the Russian River Valley, Sonoma Coast and Bennett Valley AVAs. And, while it is the winery's most accessible Pinot Noir bottling, it retains Ancient Oak's trademark sinuous mouthfeel, individuality and handmade ethos.

Technical Specifications

Varietal Composition:	100% Pinot Noir
Vineyard Region:	Russian River Valley – Middle Reach, Laguna Ridge, Santa Rosa Plain, and Sebastopol Hills – Sonoma Coast, Bennett Valley AVAs
Vine Age / Aspect:	15-20 years old / multiple aspects
Production Volume:	1000 cases
Soil Types:	Varied selection of Sonoma soils
Wine-Making / Vinification:	Hand-harvested, destemmed grapes, 5-day cold soak, followed by 8-day small-lot open-top fermentation Native yeast, 3-4 punchdowns per day Primarily kept on lees, no fining, minimal sulfites added Aged approximately 12 months in French oak barrels (20% new)
Alcohol / Volume:	14.1%
Residual Sugar:	<1.0 g/L
Total Acidity:	6.2