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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 Russian River Valley 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 RRV Pinot Noir is a mélange of grapes from family farmed vineyards throughout the Russian River Valley. This medium-bodied gem is a classic RRV offering and features bright red fruit and earth flavors with hints of thyme and truffles and finishes with fresh, fine-grained tannins.

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Noir
<b>Vineyard Region:</b>	Vineyards in the Middle Reach, Laguna Ridge, Santa Rosa Plain, and Sebastopol Hills neighborhoods of the Russian River Valley
<b>Vine Age / Aspect:</b>	15-25 years old / multiple aspects
<b>Production Volume:</b>	600 cases
<b>Soil Types:</b>	Varied selection of Sonoma soils
<b>Wine-Making / Vinification:</b>	Certified sustainable vineyards / farming, hand-harvested, 20% whole-cluster 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 barrel (20% new oak)
<b>Alcohol / Volume:</b>	14.2%
<b>Residual Sugar:</b>	<1.0 g/L
<b>Total Acidity:</b>	6.7