Appellation & Winemaking

Grapes for the Folie à Deux 2012 Sonoma Coast Pinot Noir are sourced from prime vineyards located in California’s prestigious Sonoma Coast AVA. Four times larger than Russian River Valley, Sonoma Coast contains more than 500,000 acres, primarily along the coastline of the Pacific Ocean, and extends from San Pablo Bay to the border of Mendocino County. Known for its cool climate and high rainfall relative to other parts of Sonoma County, Sonoma Coast is known for producing world-class Pinot Noir.

Aged eight months in primarily French oak barrels, this 100% Pinot Noir showcases the best Sonoma Coast has to offer: Rich and powerful, mouth-watering Pinot Noir.

Tasting Notes

The Folie à Deux 2012 Sonoma Coast Pinot Noir is deeply concentrated with intense aromas of strawberry jam, dark cherry and graham cracker followed by subtle hints of toasted spice. Precise and textured, this wine has dark, briary fruit, toffee and notes of baked cherry on the palate. The finish is long and smooth, supporting a structured and lush body. Enjoy a glass of Folie à Deux 2012 Sonoma Coast Pinot Noir with grilled chicken or fresh vegetable fettuccine. An excellent food wine, this Pinot Noir also pairs well with dessert, such as vanilla ice cream bathed in strawberry and dark chocolate sauce.

Wine Statistics

- **Composition:** 100% Pinot Noir
- **Oak:** Combination of 97% French oak and 3% Hungarian oak (26% new) for 8 months
- **Alcohol:** 14.6%
- **T.A.:** 0.53
- **pH:** 3.66
- **Cases:** 21,400
- **Release Date:** August 2013

At Folie à Deux, we think it’s ok to be a little crazy about wine. After all, our name means “a passion shared by two.”

Our flagship wines are crafted with a single-minded focus from some of Sonoma County’s finest appellations.