

POE

SONOMA



Samantha Sheehan founded POE in 2009 after being inspired by the wines she tasted in Burgundy and Champagne. The goal is not to replicate Burgundy, but rather create alluring, vineyard specific, age-worthy wines revealing the beautiful terroir of California. There is minimal intervention, judicious use of sulfur, and never any additives.

POE produces traditional Champagne method sparkling wines, rosé, Chardonnay, Pinot Noir, and a nouveau from Pinot Noir. Each wine is made in very limited quantities, and sold directly from the winery and to high-end restaurants around the country.



One time per year POE opens its door at the nouveau release and celebration. We team up with a celebrated local Chef and prepare a meal for the local wine community and our customers. In keeping with the traditions of Beaujolais Nouveau, we set the date for sometime around the third week of November.

Our Chardonnay comes from the **Ferrington Vineyard**, which was first planted in the late 1960s. It has a gentle south-facing slope, and has decomposed sandstone and clay soils with three to four feet of topsoil. Wineries sharing this site include William Selyem, Copain, Flowers, and Littorai. We ferment with native yeast in 30% new French oak, 70% neutral French oak. The wine is never stirred, and ages on its fine lees for 12 months before bottling.



The **Van der Kamp Vineyard** lies at the very top of Sonoma Mountain, at a 1,400 foot elevation looking down on the town of Glen Ellen to the east and Bennett Valley to the northwest. It is possibly the oldest planting of Pinot Noir in the state, planted in the early 1950s. The Van der Kamp family handpicks the grapes at night, and we deliver it to the winery just before sunrise. Depending on the vintage, we ferment a percentage of the grapes whole cluster. We allow the fermentation to begin with native yeast, and gently foot tread the fermentation two to three times per day. The wine is aged on the lees for 12 months in 30% new French oak, 70% neutral French oak before being bottled unfiltered and unfiltered.

Manchester Ridge sits at a 2,000 foot elevation above Anderson Valley. The vineyard is 400 feet above the fog line. We picked this vineyard nearly a month later than the Pinot Noir vineyards lying in the valley below. Because of this long hang time, the vineyard develops complex flavors and nuances. The cool steady temperatures allows the grapes to maintain acidity, while the forest of surrounding pine trees seem to impart earthy aromas.



"The more you know about wine, the more you'll want to know about us."

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