2016 CALIFORNIA PINOT NOIR

VINEYARDS
The most profound contributing factor to the outstanding quality of our California Pinot Noir, and the integrity to its varietal, is the diversity of its sourcing. Because it is not relegated to a single county or growing region, we are given the opportunity to source from the best Pinot Noir regions throughout the state. From the warmer regions of the Central Coast, to the foggy cool valleys of our Northern Coast, each individual lot promotes the intense berry flavors and rich colors that keep our cornerstone Pinot true to its varietal.

VINTAGE NOTES
Much to the delight of both grape growers and winemakers, the 2016 vintage carried through from beginning to end, with ideal conditions and ideal results. Long-awaited rainfall during the winter and early spring replenished desperate reservoirs and ground water, easing the concerns generated by several years' worth of drought conditions. The summer was kind, with only a few heat spikes, which then carried over into a true Indian Summer; keeping daytime temperatures above normal, and the mornings foggy and cool throughout the peak month of September, permitting us to take our time in evaluating and calling picks at their optimal maturity. Nature patiently waited for us to bring in our final lots before returning with the rain that has traditionally been the signal for the end of the harvest season.

WINEMAKING
Our Pinot Noir comes delivered to us from throughout the coastal regions of the state in hand-picked, ½ ton bins. Each lot is destemmed, but not crushed, in order to prevent the release of astringent tannins from the skins and seeds. The lots are fermented in stainless steel tanks at cool to moderate temperatures to maximize the bright fruit aromatics and flavors. Following primary, it is pressed and racked to 35% new French oak barrels for malolactic fermentation and aging.

TASTING
This wine is no exception to our dedication in over-delivering quality in every wine we bottle. Our Pinot Noir is a wealth of aromas such as fresh cranberries, maraschino cherries, and orange zest. The palate is round and juicy with lively acidity, and a touch of sweet, toasty oak on the finish.

SRP - $11.99