2016 RESERVE PINOT NOIR

EYARDS

Reline

VINEYARDS

Our Reserve Pinot Noir is the embodiment of all of our favorite characteristics from some of the most acclaimed Pinot Noir growing regions in the state. Floral and spicy aromatics from Mendocino County, and bright red fruit with integrated, soft tannins from the Russian River Valley and Carneros, come together to make this beautifully balanced Pinot Noir.

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

Each contributing lot of Reserve Pinot Noir is carefully monitored in the vineyard, and then hand-picked when flavor is at its most intense. The grapes are destemmed, and moved to stainless steel fermenters where they are cold-soaked and saigneed to concentrate flavor and aromatics. On average, they spend 8-12 days fermenting at moderate temperatures before being pressed and racked to 40% new French oak barrels, where they spend 9 months maturing.

TASTING

We take great pride in crafting wines that truly represent their varietals and appellations, and 2016 made this goal easily acheivable. This dense, sophisticated Pinot Noir boastfully over-delivers aromas of fresh strawberries, wild raspberries, and spicy cherry cola. The bold, yet resolved palate has a clean, well-balanced acidity that ties up neatly with a complementary cream and caramel finish.

Appellations: Mendocino County 100% Pinot Noir Alcohol: 13.9% Brix: 24.5° pH: 3.67 Total Acidity: 6.0 g/L

