



V.2017 PINOT NOIR CALIFORNIA

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

After several years of drought, California and its growers were delighted to receive record setting rain and a return to normalcy during the winter season. Cooler temperatures offered the vines a longer winter slumber, pushing back budbreak to mid-March, with spring temperatures carrying into May. Heat spikes in early summer led to veraison beginning early July. Hotter than average days brought ripening, but diurnal shifts overnight gave the fruit much needed time to recover. Harvest came abruptly mid August with lower than average yields, but complex fruit with expressive aromatics.

WINEMAKING

- Hand-picked
- Destemmed, but not crushed in order to prevent release of tannins from skins and seeds
- Fermented in stainless steel tanks
- 35% new French oak barrels

TASTING NOTES

Vivid notes of cranberry, raspberry and dark cherry, with cola and toasted oak.
Brilliant, Generous, Juicy.

APPELLATION: CALIFORNIA
ALCOHOL: 13.8%
BRIX: 22.7°
PH: 3.57
TOTAL ACIDITY: 5.6 G/L