



## 2016 CALIFORNIA PINOT NOIR

### • GRAPE SOURCING •

Our Pinot Noir is sourced from several cool climate regions and includes Monterey and Santa Barbara County. This range of vineyards allows us to create a wine that is crisp and complex yet approachable on the palate.

*Grape Source: 100% California Pinot Noir*

### • VINTAGE •

2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the stage for months of steady, even growth. Temperatures were slightly below average, a good thing for developing excellent phenolics and structure. These cooler than normal daytime highs and cold nights produced grapes of amazing color with balanced sugars and acidity. The resulting Pinot Noir is both aromatic and complex.

*Technical Information: TA 0.54 g/100ml, pH 3.71, Alcohol 13.5%*

### • WINEMAKING •

We carefully picked our Pinot Noir during the cool night and morning hours. Once at the winery, the grapes were de-stemmed, gently pressed and cold soaked for several days prior to fermentation. We used stainless steel open-top fermenters, which provide more intense color and soften tannins, as well protect Pinot Noir's delicate fruit nuances. After fermentation the wine is aged for six months in French and American oak.

### • SOMMELIER NOTES •

Fragrant cranberry and red raspberry aromas carry through to the palate, framed on the palate by notes of green tea, cedar and spice, with a crisp yet silky finish. The wine pairs well with grilled salmon or tuna, roast chicken and pork tenderloin.