

CARNEROS

2016 PINOT NOIR CARNEROS

Inspired by its pioneering roots, the winery began in 1969 to explore a little-known corner straddling Sonoma and Napa's southern boundaries known as Carneros. It wasn't long until Carneros gained recognition as one of the world's premier appellations, particularly for varietals that can thrive in cool climates: Pinot Noir and Chardonnay.

The grapes included in the 2016 Carneros Pinot Noir come from three different vineyards in the Carneros region spanning both the East and West sides. The span of vineyards includes sandier soils on the West end, adding minerality, and heavy clay soil on the East end.



The grapes were handpicked at night and hand-sorted before being gently de-stemmed. It was then fermented in small open-top fermenters to broaden the texture and complexity of the wine and then pressed gently and aged for 13 months in 15% new French oak, with the balance in one to two-year-old barrels.

The 2016 Carneros Pinot Noir shows an inviting deep garnet color in the glass and opens with enticing aromatics of ripe raspberry and cranberry with earthy notes and a touch of white pepper. This is a smooth wine with elegant flavors of bright strawberry and Queen Anne cherry that culminate in a long, lingering finish.

Alcohol: 13.5% pH: 3.64 Total Acidity: 5.4

Aging: 13 months, French and Hungarian oak barrels, 15% new