

## 2016 Smith Story Wine Cellars

### Pinot Noir, Nash Mill Vineyard, Anderson Valley

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#### **Vineyard Location and Winemaking:**

**Clone:** Pommard 5 and 115

**Elevation:** 700 ft

**Oak:** 25% new burgundy for 17 months

#### **Harvest Date:**

September 16<sup>th</sup>, 2016

Hand Picked, Hand sorted, destemmed.

#### **Tech:**

180 Cases / Alc 14% / pH: 3.43 / TA: 6.1



#### **Tasting Notes:**

The success of our inaugural 2015 Nash Mill Pinot Noir set the bar high...the 2016 Nash Mill does not disappoint! The 2016 brings a charming nose full of savory and floral aromas. The wine is layered with textures of dark red fruits, nervy acidity and balanced tannin structure.

The Nash Mill Vineyard is about 15 minutes NW high in the hills past Philo but not quite to Navarro. We picked this vineyard under a dark sky with a small vineyard crew and one tractor. We remember this clearly because each time we drive up or down Nash Mill Rd. Eric points at the gravel pull-out that he used as a temporary napping spot before the drive to Dutton Ranch at sunrise. The grapes were destemmed, fermented slow and long then barrel aged for 17 months before bottling.

This vineyard is dear to us on many levels. Our good friend and former K&L colleague Jim Barr was the original owner and cultivated the vineyard along with Eric. We spent countless hours at the Nash Mill Vineyard working, cooking, dreaming together. It is because of Jim's kindness and this beautiful vineyard which inspired Eric to travel and learn all he could about growing and making vineyard to bottle wine.

The chance to circle back around and have the opportunity to now make wine from this site is beyond words for us! It was this very vineyard years ago that we glanced at each other while walking with Henley and Lakota and said "wouldn't it be cool one day if we made wine together". True Story.

**\$58 SRP**