





Kalussa

Pinot Noir

California

2016 Vintage

Winery Notes: Grown in the finest regions of California, producing diverse wines, derived from the soil, climate and the winemakers that create them.

Winemaking: We carefully picked the grapes during the cold night and early hours of the morning. Once at the winery, the grapes were destemmed, gently pressed to minimize bitterness and cold soaked for several days prior to fermentation. Following the cold soak, the wine was racked into oak barrels to age for several months prior to bottling. **Varietal Composition:** 98% **Pinot Noir,** 2% **Petit Sirah**

Vintage: 2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the foundation for months of steady and even growth. Temperatures were slightly below average, which created an excellent environment for phenolic development. Pinot Noir of this vintage shows rich in color with well-balanced tannin and acidity levels.

Wine Analysis: 0.60 TA, 3.65 pH, 13.5% alcohol

Grape Sourcing: Grapes for this wine were sourced from California's top growing regions. Vineyards were selected from a range of different areas with warmer temperatures that highlight ripe, fruity flavors in the grapes to cool coastal climate growing regions, where warm sunny days are moderated by cooling maritime influences. The variety of vineyards and growing areas creates a Pinot Noir that is crisp and complex yet approachable and luscious on the palate.

Appellation: California

