



2016 Pinot Noir Sonoma Coast

ORIGIN: The grapes for this Pinot Noir came from a who's who of iconic cool-climate Pinot Noir vineyards in the famed Sonoma Coast region. The blend includes grapes from our Thale's Estate Vineyard in the heart of the Russian River Valley and Steve MacRostie's own high-elevation Wildcat Mountain Vineyard, as well as from Champlin Creek, Placida Vineyard and Sangiacomo Vineyard. Due to the cool coastal influences that shape the climate at all of these vineyards, they produce amazing Pinot Noir. At the same time, the diversity of these sites creates the foundation for complex aromatics and beautifully layered flavors in the final blend.

VINEYARD NOTES: The 2016 vintage started out with an early bud break, followed by a moderately warm growing season. Just when we were about to start picking, we had an ideally timed cool spell in late August. This helped slow things down and spread out the harvest. With no threat of rain in sight, we hand harvested the grapes exactly when we wanted, and by mid-September everything was picked and fermenting in the winery.

WINEMAKING NOTES: The majority of these grapes were destemmed into small-lot fermenters to capture the uniqueness of each site. About 20% of our fruit was fermented with whole clusters to add fruit aromas and rich complexity to the final wine. Following a two-week fermentation, the lots were drained from the skins and put into French oak barrels to age for ten months. 22% new oak was used during aging to accentuate the structure and color of the wine, without overwhelming the delicate aromas of this fine coastal Pinot Noir.

TASTING NOTES: Opulent in the glass, this wine has a garnet color and alluring red fruit aromas. The red fruit is echoed on the dynamic palate, where vibrant flavors of wild strawberry, cranberry and cocoa are underscored by a firm, acid-driven structure and fine dusty tannins that carry through to a lingering finish.

This vintage produced 3,184 (750 ml) cases