



2016 PINOT NOIR
SANTA CLARA VALLEY

<i>Appellation</i>	SANTA CLARA VALLEY
<i>Clones</i>	PINOT NOIR 667, 777, 115, AND "SAMSONITE CHAMBERTIN"
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	14.2%
<i>Cooperage</i>	FRENCH OAK, 10% NEW, 11 MONTHS
<i>Production</i>	1380 CASES

92 POINTS

"A deft mix of dried red cherry, berry and crushed red plum flavors supported by medium-grained tannins and fresh acidity. Turns plush midpalate, followed by a finish filled with suave minerality."

— *Wine Spectator, Jan. '19*

This is the third vintage since our Santa Clara Valley Pinot Noir "returned home" - grown completely on our own Sarah's Vineyard blocks. Previously, we had sourced fruit from top vineyards along the Central Coast for this wine. Having complete "dirt to bottle" quality control allows us to craft a wonderful Pinot while keeping the price accessible. We think it represents one of the great values in Pinot Noir from California. And the reviewers seem to agree.

Tim's 2016 vintage comments: "The long drought finally ended just prior to the growing season. The vines were happy and prolific; we worked hard to control vigor and kept an eye out for mildew issues due to the wet conditions. We got some weather during the fruit set; the crop was a bit smaller than a typical year. Otherwise it was a good growing season; fruit quality at harvest was very high, with small, very dark berries." Grapes were picked September 9 and 10. Pinot Noir clones 667, 777, 115, and a proprietary Burgundian cultivar were all in the mix off our Sarah's blocks, each providing a unique color and flavor component.

After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punchdowns of the cap occurred three times daily prior to the wine being pressed and "barreled down" for eleven months aging in small French oak cooperage, ten percent of which was new wood. The wine was bottled in August of 2017.

Lush cherry, plum, and herbs – our 2016 Santa Clara Valley Pinot Noir is a spicy fruit pie in a glass. Black cherry and plum aromas and flavors jump to the nose and palate. There's an underlying savory current of mushroom and soy sauce. A touch of vanilla bean and spice from the barrels both fill out the "middle" and complete the long finish. Tim suggests pairing to grilled salmon or a pancetta-wrapped pork tenderloin. Enjoy now through 2021.