

2016 PINOT NOIR

GREEN VALLEY OF THE RUSSIAN RIVER VALLEY
BIG PIG VINEYARD

TASTING NOTES

The pinot noir grape really sings in this wine. We blended Pommard and Calera clones from the vineyard to make this fantastic Russian River offering. Bright, fresh raspberry and cherry pie flavors play a central role with a vanilla and tobacco finish backing it up. Aged for one year in neutral oak barrels, this pinot is mouthwateringly juicy and ready to enjoy!

WINEMAKER'S NOTES

Clusters were hand harvested and immediately destemmed at the winery. Berries were gently transferred to an open top fermentation tank and cold soaked to increase aromatic potential. Fermentation was managed at cool temperatures to enhance and retain fruit flavors and the resulting wine was aged in neutral French oak barrels for 10 months.

The winemaking goal with this vineyard is the clear expression of its site. Being a unique, low-lying pocket of the Russian River Valley, the extended hang time and cool conditions shine through with dark color, vanilla cream and tobacco aromatics. On the palate the fruit intensity sings with ripe raspberry, dark red cherry, and cinnamon. Finishing long with a juicy acidity this wine brings you back for another sip!

THE VINTAGE

2016 was a beautiful, evenly ripening year. In the cool Green Valley of the Russian River Valley the fog afforded increased hang time and flavor development.

INFO

VARIETAL COMPOSITION

100% Pinot Noir

APPELLATION

Green Valley of the Russian River Valley

VINEYARD(S)

Big Pig Vineyard

BARREL COMPOSITION

100% neutral French oak

BARREL AGING

10 months aged

ALCOHOL

14.1%

WINEMAKER

Garrett Martin

CASES

200

