

Sarah's Vineyard

Central Coast
Santa Clara Valley
California



2016

Pinot Noir

Pinot Noir 667, 777, 115, "DRC"

Winemaker	Tim Slater
Wine Color	Red
Wine Type	Still
% Alcohol	13.7
RS (gm/l)	0.10
TA (g/L) /pH	0.57
Case Production	1211

Tasting Notes

Luscious fruit and herbs – spicy strawberry pie in a glass. Rich strawberry and plum leap from the glass to the nose. Underlying savory current of olive, mushroom, earth, and soy sauce and a touch of vanilla bean and spice from the barrels on the finish complete the package. Perfect pairing with roast salmon or a pork roast with cherry sauce.

Winemaker Notes

The 2016 vintage is completely grown on the Sarah's Vineyard estate. We dropped a lot of crop to control yields and got a much more intense vintage. A good year just like 2013, no surprises or heat spells near crush. Nighttime temps during picking were in the low 50s. Grapes were picked mid through late September. After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punchdowns of the cap occurred twice daily prior to the wine being pressed and "barreled down" for eleven months aging in small French oak cooperage, 10% of which was new wood. Coopers included Mercier, Francois Frere, and Billon, from the Vosges and Allier forests.