

MEIOMI

..... RESERVE

2016 SANTA RITA HILLS PINOT NOIR

Cool afternoon breezes off the Pacific Ocean make the Santa Rita Hills the perfect place to grow Pinot Noir. And this terroir truly shines through in this gorgeous vintage.

GROWING SEASON

The 2016 bud break was earlier than average. With no frost events, the growing year was off to a great start. Warm and sunny days followed during fruit set, resulting in even cluster development. After fruit set, the growing climate was classic: cool mornings followed by warm and sunny afternoons with no dramatic heat events. Verasion was early again, starting in late June. One or two heat spells signaled the vines to stop growing canopy and ripen the crop. The nights and mornings were cool, with daytime temperatures staying moderate in July, then heating up in the beginning of August. Harvest began early in an orderly fashion, but a brief heat and low-humidity event pushed speedy picking for blocks that were at optimum Brix. After the heat, the rest of the grapes were at optimum Brix, which allowed us the luxury to let the fruit mature and focus in on flavor and tannin development.

TASTING NOTES

Intriguing dried blueberry, violet, and clove aromas meld into dark, brambly flavors and rich spice. The palate is dense, slowly evolving into a finish full of finesse.



AGING on 100% French oak barrel

ALCOHOL 14.5%

TOTAL ACIDITY 6.7 g/L

RESIDUAL SUGAR 0.61 g/L

pH 3.56

GREAT TASTE LIVES HERE