



PINOT NOIR

N A P A V A L L E Y

Since 1969, we have showcased the incredible ability of Carneros vineyards to produce Pinot Noir characteristic of the appellation. With crisp acidity and tight structure, these wines exhibit that spicy berry fruit you look for in a Carneros Pinot Noir. Year after year, this proves to be one of the most expressive wines we make.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:

Our 2015 Napa Valley pinot noir is a hedonistic sip of plump, juicy red raspberry, red and black cherry fruits layered by violet and herbs complexity with a hint of fresh tobacco wrapped around vibrantly fresh acidity, and a silky texture that sends its fruity, toasty flavors into a long, lingering finish.

Wine analysis:

Total acid: 6.1 g/L
Final pH: 3.61
Residual sugar: 0.77 g/L
Alcohol: 14.5% by volume

• V I N T A G E •

2015 started warmer and drier than usual, without a drop of rain in January. The dry conditions continued well into April with some early irrigation in the vineyards. A cooler May reduced fruit set and provided the first signs of a lighter crop for the vintage. The harvest brought in fruit at optimal flavor maturity before a series of heat waves hit the valley. Overall, the 2015 harvest is one of the earliest on record. Grapes for our Carneros Pinot Noir were picked between August 18th and September 11th

• V I N E Y A R D S •

The foggy, wind-swept slopes of the Carneros region are an ideal home for Pinot Noir, a cool-climate loving grape. Great care is needed to produce fine pinot noir, a notoriously challenging and fragile variety, and the marine influences allow for gradual, flavor-building hang time needed for peak flavor maturity. The low-nutrient soils provide lower yields, and the fewer berries that do grow, with less competition for natural resources, have rich, concentrated flavors and produce a deep-colored wine. A small percentage of the cooler climate Russian River Valley, equally suited to pinot noir, is blended in for complexity.

Grape Sourcing:

98% Carneros Napa Valley; 2% Russian River Valley

• W I N E M A K I N G •

The grapes were hand harvested into small bins in the cool of the morning, then gently de-stemmed and crushed. Select vineyard blocks were fermented as whole clusters for added depth of flavor. A portion of the wine was fermented in French oak fermentation tanks to enhance the extraction of color and flavor during the 18 days of skin contact. The new wine was gently pressed and transferred to French Oak barrels (39% new) for malolactic fermentation and five (5) months of aging, seamlessly integrating the fruit and oak. The wine was bottled in April of 2016.

CASES PRODUCED: 17,283