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**PINOT NOIR POMMARD CLONE**

N A P A V A L L E Y

Each vintage we select a special clone that reflects a different expression of Pinot Noir from Carneros. The Pommard Clone is a true representation of the vintage, the vineyard and its own unique characteristics of savory fruit with earthy undertones.

Genevieve Janssens - Director of Winemaking

• W I N E •

*Varietal composition:*  
100% Pinot Noir

*Flavor descriptors:*  
Succulent black cherry, plum and dark raspberry fruits are layered with sweet vanilla spice and dried herb complexity in this earthy, silky expression of Pinot Noir. The richly concentrated flavors are lifted by bright acidity and the deliciously deep flavors linger on the long, luxurious finish.

*Wine analysis:*  
Total acid: 6.2 g/L  
Final pH: 3.64  
Residual sugar: 0.82 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. The grapes for our 2015 Pommard Clone Pinot Noir were picked between August 21<sup>th</sup> and September 1st.

• V I N E Y A R D S •

A notoriously challenging and fragile variety, Pinot Noir finds an ideal location on the foggy, wind-swept slopes of the Carneros region in southern Napa Valley. We source our Pommard Clone Pinot Noir from special vineyard sites that express the wonderfully earthy side of pinot noir.

*Appellation: 100% Napa Valley; 100% Carneros AVA*

• W I N E M A K I N G •

The clusters were harvested in the cool of the morning to retain fruity, delicate flavors. A portion of the grapes was destemmed before being transferred to fermenters as whole berries to heighten fruitiness. The remaining portion was fermented as whole clusters (with stems) to add a bit of spice, structure and subtle flesh to the texture. During that time the cap of skins was gently pumped over, ensuring a soft, silky mouthfeel. Several days of cold soak prior to fermentation and extended maceration afterwards, added up to a total of 24 days of wine to skin contact to achieve rich, fully developed flavors. The wine matured in 100% new French oak barrels for 9 months before release.

C A S E S P R O D U C E D : 5 9 4