



2015 UNFILTERED PINOT NOIR



VINEYARD

We source our Pinot Noir fruit exclusively from our Carneros Vineyard in Napa Valley. The Carneros terrain where we grow Pinot Noir is marked by well-drained, rolling hills sloping to the San Pablo Bay. The proximity of the bay moderates the vineyard microclimate with morning and evening fog and afternoon breezes. The area is marked by cool marine influences that provide a long-growing season to develop even and optimal ripeness.

VINTAGE CONDITIONS

The 2015 season was one of contrasts. The vintage was noted by significantly reduced yields (-35-50%) a result of a cool and damp flowering period in Spring which resulted in poor fruit set and fewer berries per bunch. The Summer and Autumn were hot and dry continuing the run of drought conditions which commenced from the 2012 vintage. The quality of the fruit was outstanding although in limited supply with the vintage likely to be recognized as one of Napa Valleys greatest.

VINIFICATION

Our Pinot Noir was hand picked, sorted berry by berry and fermented in small open fermenters with the inclusion of 30% whole bunches to provide aromatic complexity and structure to the wine. After 2 weeks of fermentation the wine was pressed and filled directly to Burgundian coopered barriques for 12 months of maturation prior to assemblage of the final blend and bottling without filtration.

TASTING NOTES

The wine exhibits a vibrant deep ruby color. For a Carneros Pinot the aromatic depth is unusually deep and powerful with black cherries, all spice, wet slate, wood smoke and a touch of mushroom. The palate is bold and striking with intense blueberry fruit and a distinct spicy savory richness. The wine is textured with a vibrant lick of natural acidity. The tannins are distinct and supportive and carry the wine to a long and satisfying finish.

FOOD PAIRING

Pinot Noir is a great match with chicken, charcuterie, root vegetables and lightly savory spices. Enjoy with chicken ballotine stuffed with mushrooms, bacon and pinenuts.

SERVING AND CELLARING

The 2015 Unfiltered Pinot Noir captures all the freshness of the vineyard and variety on release and will further improve with cellaring for 7-10 years.

HARVEST DATES

August 20 - 25, 2015

COMPOSITION

100% Pinot Noir

PH 3.68 TA 5.5 g/L ALC 13.5%

