

2016 Right Bank Pinot Noir

Varietal: 100% Pinot Noir

Clone: 100% Pommard

Fermentation: 100% open top oak fermenters

Aging: 75% New French Oak. 25% Neutral

French Oak

Alcohol: 14.1%

Time aged: 15 months

Harvest Date: 9/14/2016

Brix at harvest: 26.0

Finished TA: 5.78 g/l

Finished pH: 3.78

Case Production: 409 cases

Winemaker's Tasting Notes:

Dark Cherry and black licorice accentuated by roasted aromas of smoke, bacon fat, coffee and tobacco. On the pallet dark fruit and spice meld into volume and weight followed by a lengthy, wet-slate finish.