

2016 Heirloom Clones Estate Pinot Noir



The Vineyards: Heirloom clones of Pinot Noir are from the original plantings of grape-growing pioneers. Our Heirloom Clones Estate Pinot Noir comes from four different Estate sites - our Lindsay Paige, Ryan Spencer, Alfaro Family and Mary Katherine vineyards. The clones used are Calera, Mt. Eden, Pommard, Martini and Swan.

The Winemaking: 80% of the grapes were de-stemmed and 20% were left as whole clusters. Then they were placed into small open-topped fermenters. The must was chilled to 50 degrees Fahrenheit and cold soaked for five days. Fermentation occurred spontaneously. No punch downs were performed. To avoid over-extraction and to keep the cap moist during fermentation we performed rack-and-returns via gravity. After fermentation the wine was pressed off directly into French oak barrels where it was allowed to undergo a natural malo-lactic fermentation. It was then aged for 12 months on its lees, and bottled unfined and unfiltered.

The Wine: Deep ruby color, aromas of licorice on the nose, with flavors of cedar box, black olive, cranberry and anise on the palate. Finishes with nicely balanced tannins and bright acidity.

Technical Data:

Production	54 cases	Release Date	October 2017
Alcohol	13.5 % by vol.	Aging	12 months in French oak barrels
Bottle Size	750 ml	Suggested Retail	\$40.00