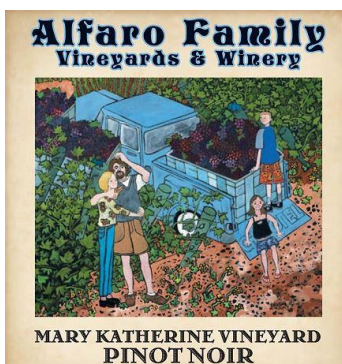


2016 “Mary Katherine Vineyard” Estate Pinot Noir



The Vineyards:

Mary Katherine Vineyard spans the elevations of 450 to 850 feet, on a steep terrace of land with an ocean view. The 5.75 acre vineyard is evenly split between Pinot Noir and Chardonnay. This wine is made from own-rooted vines of the Calera clone, originally sourced from a Grand Cru Vosne Romanee Monopole vineyard. They were planted in the spring of 2008.

Winemaking:

Hand harvested on September 14, the grapes were 80% de-stemmed and the whole berries were placed into a small open-topped fermenter on top of 20% whole clusters. The must was chilled to 55 degrees Fahrenheit and cold soaked for five days. The fermentation was spontaneous, and 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 free run juice and press wine were kept separate and put into French oak barrels where it underwent a slow, natural malolactic fermentation and was aged for 8 months on the lees.

The Wine:

Of medium body and deep ruby in color, this wine is redolent of violets on the nose, and is chock-full of bright cherry, raspberry and spice flavors on the palate. Complex and well-balanced.

Technical Data:

Production	48 cases	Aging	8 months in French oak barrels (50% new)
Alcohol	13.5 % by vol.	Suggested Retail	\$40