

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

2016 PINOT NOIR CALESA VINEYARD, SONOMA COAST WINEMAKER PHILLIP CORALLO-TITUS



THE WINE

Exposed to the fog and wind that funnel through the Petaluma Gap each day, the Calesa Vineyard is a cool-climate winegrowing site where the grapes ripen slowly, developing pure, vibrant flavors, while retaining ideal acidity. Grown in shallow, fractured-rock and gravel soils on a steep hillside, Calesa's vines produce naturally low yields of concentrated fruit. The result is a bright and graceful wine, with layers of red fruit and spice. Grapes for this wine were fermented using a combination of punch-downs and pump-overs, using yeast strains from Burgundy and Germany. The wine was aged for 11 months in French oak barrels..

GROWING SEASON & HARVEST

The 2016 growing season continued a string of phenomenal vintages that goes all the way back to 2012. With no frost issues, and ideally timed March rains, the season got off to an early start. The weather throughout spring and summer was temperate and even, ultimately yielding near-average heat accumulation numbers for the season, and allowing the grapes to ripen at a leisurely pace. We harvested our grapes from Calesa in mid-September, with the fruit showing a perfect balance between bright natural acidity and lovely varietal flavors.

TASTING NOTES

Elegant and complex, this silky textured wine begins with layered aromas of cherry, currant, smoke and black tea, which evoke Pinot Noir's more Burgundian side. On the palate, beautifully integrated flavors of fruit, earth and spice are supported by firm underlying acidity, with hints of rose petal, cardamom and nutmeg adding depth and sophistication.

WINE STATISTICS

Harvested: September 14, 2016
Brix at harvest: 25.0°
TA: 0.59 g/100 ml
pH: 3.70
Alc: 14.5%
Bottled August 2017