

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

2016 PINOT NOIR SONOMA COAST WINEMAKER PHILLIP CORALLO-TITUS



THE WINE

This exceptional Pinot Noir is made exclusively from grapes grown at three of the Sonoma Coast's most storied winegrowing sites: Dutton Ranch, Sangiacomo Vineyard and Calesa Vineyard. This alluring wine showcases the pure varietal character that can be achieved when Pinot Noir is grown in the ideal locations. The result is a vibrant, fruit-driven expression of Pinot Noir with abundant berry and red fruit notes, as well as refreshing acidity. It was aged for 10 months in French oak barrels and gently handled to preserve the delicate nuances of the Pinot Noir.

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. Our Pinot Noir harvest began in early September, with the grapes yielding excellent color and concentration.

TASTING NOTES

This wine begins with a nose that is both elegant and refined, revealing layers of delicate red fruit, vanilla, clove and fresh-tilled earth. On the palate, bright, mouthwatering acidity is balanced by a soft, creamy texture that underscores lingering flavors of ripe cherry and currant.

WINE STATISTICS

Harvested: Sept 2 – Sept 14, 2016
Brix at harvest: 25.5°
TA: 0.59 g/100 ml
pH: 3.83
Alc: 14.5%