

2016 DCV10 ESTATE PINOT NOIR – RUSSIAN RIVER VALLEY



HISTORY

The Russian River Valley is perhaps the finest region for growing world-class Pinot Noir in all of California. The coastal climate is ideal with daily heating and cooling cycles that create the perfect conditions to cultivate this delicate grape. We produce just a small amount of Pinot Noir, hand selecting the most optimal fruit from one of our estate vineyards. Aged in small French oak barrels, this beautiful wine displays pure varietal characters and earthy nuances, true to the *terroir* of the Russian River Valley appellation.

GROWING SEASON

The 2016 harvest began with a relatively even growing season after welcome winter rains helped to alleviate the drought conditions. The entire ripening season enjoyed cooler than average daytime highs and cold nights – perfect for developing complex aromas and flavors. Harvest arrived earlier than usual, with a slightly smaller yield of exceptional quality fruit. September brought morning cloud cover and beautiful days with temperatures cruising along in the mid-80s, which led to delicious ripe flavors with lower sugars and higher acidity.

WINEMAKER COMMENTS

Pinot Noir from our Russian River Valley estate vineyard is one of our true winemaking joys. This vintage displays wonderful aromatics of cranberry, cherry compote and rose petals. Several more minutes of airing reveal earthy notes and baking spices. On the palate, flavors of black cherry, strawberry and rose hip come forward to integrate with hints of toast. The tannins are velvety and smooth with a round, creamy mouthfeel. This delicious Pinot Noir is balanced with nice acidity and a long, lingering finish.

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| RELEASE DATE | May 2018 |
| BLEND | 100% Pinot Noir |
| APPELLATION | Russian River Valley |
| HARVEST DATES | September 8 and 16, 2016 |
| ALCOHOL | 14.1% |
| FERMENTATION | Fermented 11 days in T-bins with hand punchdowns 2 - 3 times per day. 30% whole clusters. |
| BARREL AGING | Aged for 10 months in 100% French oak; 30% new oak |
| BRIX | Average 23.9 |
| PH | 3.75 |
| TA | 6.0g/L |
| SOILS | Clay-loam soils |
| VINE AGE | 17 years |
| YIELDS | 4 - 5 tons per acre |

