

2016 WESTWOOD WENDLING VINEYARD PINOT NOIR

WENDLING VINEYARD, ANDERSON VALLEY AVA



Farming

Sustainable

Cases

310

Clones

Pommard, Calera, 667, 828, 115

Aging

16 mths French oak
(52% new)

pH

3.46

TA

5.14 g/L

ABV

13.7%

Brix

24.3 - 25.8

Tasting Notes

This dried wild flower and sage perfumed Pinot Noir has a finely structured and velvety palate that originates with dark chocolate cherries and strawberries, continues with fresh forest berries and a dusting of cocoa powder, ending with a silky finish of rhubarb, spearmint and pine needles.

Vineyard

The 5 clones for this blend, Pommard, Calera, 667, 828 & 115, were all sourced from the Wendling Vineyard, a prestigious vineyard in the most north-westerly part of the Anderson Valley AVA. Bathed in cool Pacific breezes and thick fog, the grapes mature slowly and gently, giving them time to develop deep flavors and intense aromatics.

Winemaking

Hand-harvested at night, as the grape temperature was cool. The clones were picked separately and individually fermented. Exposed to a cold soak for 6 days, gently punched down 1-2 times daily, left for 16-17 days on the skin, for a full and rich flavor. For the long and silky finish, we aged for 16 months on lees in French oak (52% new), then gently fined and bottled unfiltered.