



2016 Anderson Valley Pinot Noir *Split Rail Vineyard*

Located in the cool heart of the Anderson Valley, along California's windswept Mendocino Coast, Split Rail has a varied topography of undulating slopes and benchlands. With 16 distinct blocks of Pinot Noir and nine different clones, it is also one of our most diverse vineyards. This diversity contributes to a complex and nuanced expression of Anderson Valley Pinot Noir that balances focused red fruit elements with impeccable structure and depth.

In the Vineyards

The 2016 growing season delivered another exceptional vintage to the Anderson Valley. Early and consistent spring rains provided for an excellent fruit set, followed by ideal summer temperatures, which brought the acidity and flavor profiles of the grapes into perfect balance. This sequence led us to begin harvesting our warmer estate vineyards beginning in mid-August, while a well-timed mid-September heat spike allowed our grapes in the cooler "deep end" of the valley to develop beautiful structures and lush flavors.

Comments from the Winemaker

This rich and opulent wine begins with enticing aromas of ripe strawberry, plump blueberry, baking spices and sweet pine needles. On the palate, the juicy berry flavors are buoyed by firm tannins and lively acidity, with hints of clove and cinnamon adding complexity to a long, lush finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Anderson Valley
Harvest Dates: September 4 – 19
Average Sugar at Harvest: 25.5° Brix

Cooperage

100% French oak
Barrel Aging: 16 months
60% new, 20% second vintage, 20% neutral

Production and Technical Data

Alcohol: 13.9%
0.559 g/100 ml titratable acidity
15 days fermentation at 75°F
pH: 3.55

