



## 2017 Anderson Valley Pinot Noir *Split Rail*

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 Vineyard**

The 2017 season began with plentiful rains that resulted in healthy vines and an excellent crop. After ideal temperate weather throughout the summer, a significant September heat spell ushered in a brisk start to harvest. A return to normal temperatures, combined with thoughtful irrigation, slowed the pace and allowed us to continue picking each site at optimal levels of ripeness. The grapes arrived at our winery in exceptional condition, resulting in complex wines that embody the rustic elegance of great Anderson Valley winemaking.

### **Comments from the Winemaker**

This dark and opulent expression of Pinot Noir brims with alluring aromas of boysenberry and ripe strawberry, as well as sophisticated notes of spearmint, baking spices and black licorice. On the palate, an undercurrent of dynamic acidity frames the generous berry flavors, with firm, resolved tannins and hints of exotic spices carrying the wine to a rich and complex finish.

### **Varietal Content**

100% Pinot Noir

### **Harvest Information**

Appellation: Anderson Valley  
Harvest Dates: September 5 – 20  
Average Sugar at Harvest: 24.5° Brix

### **Cooperage**

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

### **Production and Technical Data**

Alcohol: 14.5%  
0.560 g/100 ml titratable acidity  
15 days fermentation at 75°F  
pH: 3.50

