



2016 Anderson Valley Pinot Noir *Gowan Creek Vineyard*

Located in the heart of the Anderson Valley, our Gowan Creek Vineyard features a unique terroir with elements from the valley's warmer regions and its cooler, Northern "deep end." Offering an ideal Southwestern exposure, and an array of unique vineyard blocks planted with clones of Pinot Noir carefully tailored to each site and soil type. The expressive wine produced from these vines displays beautiful inky depth and robust untamed fruit flavors.

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

Deep and expressive, this beautifully structured Pinot Noir displays luxurious aromas of brambly blackberry and blueberry pie, along with hints of black licorice, anise and pennyroyal. On the palate, robust, mouthcoating tannins add presence and volume to the dark berry fruit flavors, with lovely underlying acidity drawing the wine to a vibrant finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Anderson Valley

Harvest Dates: September 14 – October 5

Average Sugar at Harvest: 25° Brix

Cooperage

100% French oak

Barrel Aging: 16 months

60% new, 20% neutral, 20% second vintage

Production and Technical Data

Alcohol: 14.5%

0.575 g/100 ml titratable acidity

15 days fermentation at 80°F

pH: 3.38

