



2016 Anderson Valley Pinot Noir *The Narrows Vineyard*

Situated on a narrow ridgetop at the northernmost tip of the Anderson Valley, The Narrows Vineyard is a historic mountain ranch planted with mature Pinot Noir vines. A mere 10 miles from the rugged Mendocino Coast, this vineyard is affected by strong marine influences that produce summer fog and cooler daytime temperatures. It is the perfect setting for growing grapes of great intensity that embody the vineyard's rugged beauty and wildness.

In the Vineyard

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

Always one of the Anderson Valley's most distinct and dramatic expressions of Pinot Noir, this beguiling wine begins with aromas of moist spring forest floor, rich blackberry, ripe plum and truffles. On the palate, rustic hints of pennyroyal, pine and wild mushrooms add complexity to the rich, dark berry flavors, while firm tannins and an age-worthy texture carrying the wine to a long, layered finish.

Varietal Content

100% Pinot Noir

Harvest Information

Appellation: Anderson Valley

Harvest Dates: September 30 – October 3

Average Sugar at Harvest: 26.0° Brix

Cooperage

100% French oak

Barrel Aging: 16 months

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

Production and Technical Data

Alcohol: 14.5%

0.478 g/100 ml titratable acidity

15 days fermentation at 75°F

pH: 3.77

