

2016 Pinot Noir, Helluva Vineyard

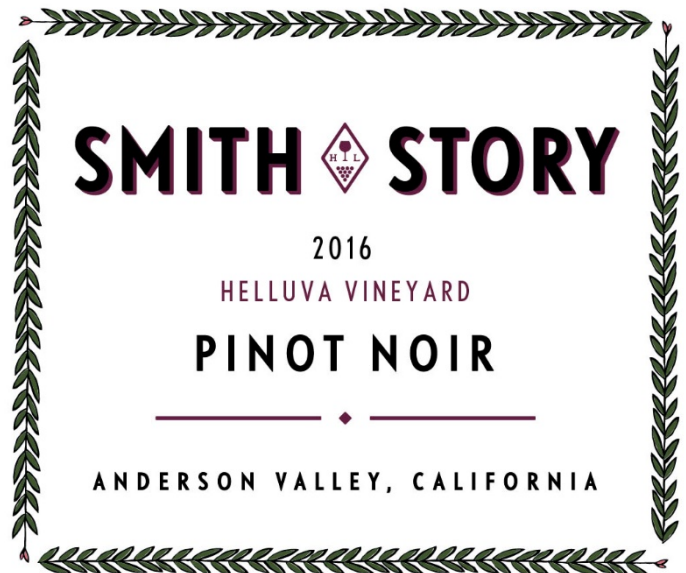
Anderson Valley

Vineyard Location:

The Helluva Vineyard is in a sweet spot in the Anderson Valley; not only does it benefit from the nightly Pacific air which rushes from the ocean but, also doubles down with the coastal mountain ridge and forest line which filters out the intense late afternoon summertime sun and allows the cold forest air to drop down early in the evening and blanket the vineyard. Diurnal shift magic!

Vintage

2016 was an almost perfect growing and harvest season. It began with a warm spring and much needed rain. Late May bloom happened all over the Helluva Vineyard, such a beautiful site to see and smell in person. The early weeks of harvest season were gentle and Mother Nature allowed for perfect ripening. We picked on September 9, again like always, under a full moon and sparkling stars over the Valley.



Tasting Notes:

Tasting Notes: Beautifully fresh but intense. A bit shy now, hints of ripe cherries, fresh cranberry and dark blackberry notes. A graceful and delicate pinot noir you are going to love (again!). A beautiful example of a cool climate Pinot Noir with great balanced fruit and acidity. Cellar this for a few years if you dare.

Clone: 100% Pommard

Harvest Date: September 9

Aging: 100% Destemmed 10 months in 25% New French Oak, 75% Used French Oak

Production: 400 cases SRP: \$40

Technical Information

pH: 3.3 / TA 4.6 /ABV: 14%