



SONOMA-CUTRER VINE HILL PINOT NOIR

VINTAGE 2016 • SINGLE VINEYARD • RUSSIAN RIVER VALLEY • ESTATE BOTTLED

OBSERVATIONS ON A NEW VINTAGE

Although 2016 saw seasonal rainfall closer to average, California officially marked its fifth year of continued drought. As in year's past, we used deficit irrigation concepts along with soil and plant moisture data to carefully manage our water resources.

This vintage enjoyed the benefits of another classic California spring and summer without any weather extremes. During most of the growing season, we paced about two weeks earlier than our average. Fog and cooler conditions returned in August slowing the pace of ripening closer to a normal harvest start. The first of our Vine Hill Pinot Noir fruit was picked on August 30th and harvest wrapped up in the vineyard on September 8th.

Throughout September, the weather was picture perfect. Like clockwork, each weekend brought a small warm push followed by cooling during the week. The weather variations gave us a steady stream of perfectly ripe fruit over the course of the total six-week harvest. With the long hang time, the fruit developed beautiful depth of flavors and held its bright, natural acidity.

OUR VINE HILL VINEYARD

Our Vine Hill Vineyard, in the heart of the Russian River Valley, provided the fruit for this vintage coming from three hillside blocks: BB, CC and GG. Vine Hill Vineyard, with its more than 400-ft. elevation change, allows each ridge, slope, and valley in the vineyard to contribute unique characteristics to the grapes. Combined with a variety of soils, clones and rootstocks that limit excessive vine growth, the vineyards provide a beautiful variety of elegant and balanced fruit. Half of the fruit used to craft both our Russian River Valley Pinot Noir and our 2016 Founders Reserve Pinot Noir comes from this vineyard as well.

ON THE WINE

Grapes were picked by hand early each morning into small bins and hand-sorted before a gentle destemming. During the four-day cold soak and the eight-to-twelve day fermentation, the wine was punched down by hand in small, open-top fermenters. Once ready, the wine was gently pressed using a basket press and gravity-racked into barrels. The aging process for our Pinot Noir utilizes a regimen of one-third each new, once-used, and twice-used French oak. After aging in barrel for sixteen months, the final blend was assembled for bottling on Nov 21, 2017 and allowed to evolve in bottle for an additional six months.

This tightly structured wine showcases the unique terroir of our Vine Hill Vineyard. Aromas of intense red cherry cola and black raspberry with hints of rhubarb complement the nuances of sweet cedar spice, vanilla and caramel. On the palate, rich deep flavors of blackberry and barrel spice deliver a lingering finish of fine grained tannins. While this beautiful vintage is ready to enjoy now, it will benefit from two-four years of additional bottle age.

Alcohol 14.5% • TA: 6.07 gms/L • pH: 3.54 • RS: dry • 100% Pinot Noir
Fermentation - 100% Tank • 100% Malolactic
Oak aged for a total of 16 months - 33% New, 33% 1 yr., 33% 2 yr.



SONOMA-CUTRER®

Please enjoy our wines responsibly.

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