



SONOMA-CUTRER PINOT NOIR VINTAGE 2016 • RUSSIAN RIVER VALLEY

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 majority of our Pinot Noir fruit comes from two of our estate vineyards- Vine Hill and Owsley. Vine Hill fruit is always ready to be picked first and the first of the fruit was harvested on August 23rd. As usual, Owsley was ready for harvest a week later after completion at Vine Hill. The last of the fruit arrived at our Pinot Noir winery on September 29th

ON THE VINEYARD

Our Owsley and Vine Hill vineyards in the Russian River Valley provided the Pinot Noir for this vintage. The Owsley ranch, with its dramatic temperature changes from warm days to cool, foggy nights, creates concentrated and complex flavors in the grapes. Vine Hill vineyard, with its more than 400-foot elevation change, allows each ridge, slope, and valley in the vineyard to contribute unique characteristics to the grapes. Combined with a variety of soils and clones, high-density spacing and rootstocks that limit excessive vine growth, the vineyards provide a beautiful variety of elegant fruit. It is from this fruit that we craft our Sonoma-Cutrer Russian River Valley Pinot Noir.

ON THE WINE

Grapes are 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 is punched down by hand in small, open-top fermenters. On completion of fermentation the wine is gently pressed using a basket press and gravity racked into the barrels. We aged this Pinot Noir in a regimen of one-third each of new, one-year and two-year old French oak. After resting for 11 months, the final blend was assembled and prepared for bottling. It then evolved in the bottle for an additional six months.

As this wine is poured into your glass, you will notice its beautiful, dark ruby red color. This is a classic Russian River Pinot Noir that expresses aromas and flavors of dark fruit. The first impression starts in the nose with aromas of intense blackberry, cola and black raspberry followed by a touch of vanilla and hints of rhubarb, baking spice, licorice, dark chocolate and earth. The wine is richly textured and balanced with a beautiful brightness. Flavors of black cherry, tobacco and sweet barrel spice shine throughout. Fine tannins round out the long, juicy finish.

Alcohol 14.2% • TA: 6 gms/L • pH: 3.6 • RS: 0.77 gms/L (dry)
100% Pinot Noir • 100% Tank Fermented
Oak aged 11 months: 33% new, 33% 1-year old, 33% 2-year old
Vineyards This Vintage: Owsley (55%), Vine Hill (38%), Other (7%)



SONOMA-CUTRER

Please enjoy our wines responsibly.

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