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The Sonoma Coast appellation is fast becoming a premiere growing region for exceptional Pinot Noir and Chardonnay. Cool coastal winds with foggy mornings and evenings helps to create a longer growing season and deep, complex wines that evoke European sophistication.

After an early budbreak and a long growing season, the excellent 2016 vintage yielded small clusters of intensely flavored berries. To make our 2016 Ten Acre Sonoma Coast Pinot Noir, we blended together fruit from three of our favorite vineyards: Three Perch (45%), Jenkins (38%) and Stephens (17%). The fruit was harvested by hand at night, cold soaked for five to seven days with one pump-over a day, and underwent native yeast fermentation. During fermentation, the wine received two punch-downs daily before being barreled down at dryness to 100% French oak. The wine was aged for 11 months in a total of 40% new oak barrels prior to blending.

Aromas of black cherry, pomegranate, coastal forest floor, cedar and baking spices leap from the glass offering an alluring hint at this wine's depth. The lush, generous fruit continues on the palate, where it is framed by bold tannins and bright, cool-climate acidity. Savory notes of meat and leather add nuance and complexity, while carrying the wine to a long, layered finish.

APPELLATION: *Sonoma Coast*

VARIETAL: *100% Pinot Noir*

CLONES: *667, 777, 115, Pommard*

CLIMATE: *Relatively cool, regular morning fog*

PLANTED: *Various*

YIELD: *1.25 to 3.0 tons per acre*

SOIL: *Goldridge*

COOPERAGE: *30% new; François Frères,
Louis Latour and Taransaud*

PH: *3.63*

T.A.: *6.3*

ALCOHOL: *14.1%*

PRODUCTION: *279 cases*

CELLAR RECOMMENDATION: *Enjoy now through 2026.*

2016
Sonoma Coast
Pinot Noir

