



2016 AZAYA RANCH PINOT NOIR

APPELLATION

Marin County, Petaluma Wind Gap

VINEYARDS

Azaya Ranch Vineyard (100%)

ALCOHOL

13.9%

pH/TITRATABLE ACIDITY

3.65/6.9 g/l

WINEMAKING

Open top 1 and 1.5 ton fermenters, cold soak, native yeast start, punch down

BARREL AGING

Aged 16 months in French oak (25% new barrels, 50% once filled barrels, 25% neutral)

WINEMAKER

Garry Brooks

CASES PRODUCED

25

RETAIL

\$54

THE VINEYARDS AND VINTAGE

Azaya Ranch is close to the coast, just north of Stafford Lake on Hicks Valley Rd. It sits on a south facing, well drained slope. Cool wind from the Petaluma Gap ensures thick skins, great color, and beautiful texture in our clones 2a, 115, 667, and 828. It is certified Organic. The 2016 season started early, with April rain during flowering that reduced yields slightly. June and July heat spikes, with a cool August lead to a longer ripening season. The extra time on the vines built beautiful ripe fruit flavors and silky tannins, without higher alcohol.

WINEMAKING

The 115, 2A, and 667 were hand-picked before sunrise the morning of September 21, while the 828 was picked on the 28th. A small amount (about 10%) of the fruit was left on the stems, while the remainder was sorted and de-stemmed (but not crushed) into 1 and 1.5 ton fermenters. A small amount of juice was removed 24 hours after destemming. The wine was allowed to cold soak for 3 days, and then warmed in the sun. Fermentation began from native yeast and was completed using RC212. Wines from each block were kept separate and then blended just before bottling. 1/4 of the wine was aged in new Remond barrels, along with 1/2 once filled barrels and ¼ neutral French oak barrels. The wine was filtered and bottled in February, 2017.

Tasting Notes

Its floral bouquet displays notes of jasmine and blackberry with a hint of sage found in the vineyard. On the palate you will find a lovely round mouth feel, with perfectly balanced tannins, bright acidity and beautiful flavors of raspberries and red currant. It finishes with pie cherries, red currants, and the lingering hint of sage that makes it such an incredible wine to pair with dinner.