



2016 MARIN COUNTY PINOT NOIR

APPELLATION

Marin County, Petaluma Wind Gap

VINEYARDS

Azaya Ranch Vineyard (67%)
Chileno Valley Vineyard (33%)

ALCOHOL

13.9%

pH/TITRATABLE ACIDITY

3.69/6.9 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
(33% new barrels, 33% once filled
barrels, 33% neutral)

WINEMAKER

Garry Brooks

CASES PRODUCED

200

RETAIL

\$36



THE VINEYARDS AND VINTAGE

The 2014 Marin County Pinot is a blend from two vineyards. Both are on the Marin side of the Petaluma Gap. 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 coast ensures thick skins, great color, and beautiful texture in our clones 2a, 115, 667, and 828. It is certified Organic. Chileno Valley Vineyard sits on a bench facing north east into Sonoma. Because it is dry farmed, the vines struggle to produce small, intensely flavored berries. Clone 828 contributes a burst of raspberry and cherry while the Pommard clone offers more structure and flavors of dark cherry. The site, with its cold nights and warm days, provides great acidity and a subtle earthiness typical of Marin. 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, building beautiful ripe fruit flavors and silky tannins, without higher alcohol.

WINEMAKING

Chileno valley vineyard was picked at sunrise on September 13th. The 115, 2A, and 667 from Azaya Ranch was hand-picked before sunrise the morning of September 21st, 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. Wines from each block were kept separate and then blended just before bottling. We used one new Remond and one new Boutes barrel, along with two once filled barrels and two neutral French oak barrels. The wine was filtered and bottled in February, 2017.

THE WINE

In the glass: Deep burgundy color.

Aroma: Begins with floral, black tea, and baking spice notes. As it opens up, the bouquet adds berries, coffee and an undertone of leather.

In the Mouth: Lovely round mouth feel, with structured tannins, balanced acidity and flavors of cherries, blackberries, and tea.

Finish: Nice long finish of tart cherries, berries and toasty spice.