



2016 WEIR VINEYARD PINOT NOIR

APPELLATION

Yorkville Highlands, Mendocino County

VINEYARD

Weir Vineyard

ALCOHOL

13.8%

pH/TITRATABLE ACIDITY

3.62 / 7.5 g/l

WINEMAKING

10% Whole cluster, open top fermenters, cold soak, native yeast start, punch down

BARREL AGING

Aged 16 months in French oak (33% new barrels)

WINEMAKER

Garry Brooks

CASES PRODUCED

250

RETAIL

\$44



THE VINEYARDS AND VINTAGE

Weir Vineyard is in the Yorkville Highlands, about 7 miles south of Boonville. It sits between 900 and 1000 feet, on a south facing slope with well drained, rocky soil. The lower, eastern portion of the vineyard was planted in 1992. The slightly higher, western portion was planted in 2000. During the growing season, there is a 40-50 degree temperature shift between day and night. Both the elevation and the coastal air moving down the Anderson Valley provide cooling for the vineyard. We use Rochioli and 2A clones from the lower, eastern blocks and RC clone from the western blocks. 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

The vineyard was hand-picked well before sunrise the morning of September 16th. 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. The wine was allowed to cold soak for 3 days, and then warmed in the sun. Fermentation began from native yeast, and finished within 2 weeks. Wines from the three different clones were kept separate and blended just before bottling. We used one new Boutes barrel, one new Remond Barrell, and one new Rousseau barrel. All the others were neutral French oak. The wine was bottled in March of 2017.

THE WINE

In the glass: Elegant ruby color typical of Weir vineyard.

Aroma: It offers notes of cherry, raspberry, lavender, violets, licorice and notes of spicy cardamom.

In the mouth: It has a silky smooth entry and flavors of raspberry, cherry, anise and a little lavender. The smooth tannins continue through the palate.

Finish: Long, intense raspberry and cherry with a hint of cardamom.

Its elegant flavors, silky structure, finesse, and long age ability, make it an exceptional wine!