



## 2016 Pinot Noir Rice-Spivak Vineyard, Sonoma Coast

### Vineyard Details

<b>Vineyard</b>	Rice-Spivak
<b>Planted</b>	1999
<b>Elevation</b>	240 Feet
<b>Miles from Coast</b>	10 miles
<b>Clones</b>	115, 667 & Swan
<b>Soil</b>	Goldridge sandy loam with volcanic ash
<b>Harvest</b>	August 31 & September 11

### Winemaking Details

<b>Barrel Aging</b>	20 Months in French oak barrels - 33% New
<b>pH</b>	3.36
<b>Alcohol</b>	13.4%
<b>Bottling</b>	May 17, 2018
<b>Production</b>	150 Cases
<b>Drinking Window</b>	2019 - 2029

### Growing Notes

The six acres of the Rice-Spivak Vineyard lie south of the town of Sebastopol. The soils on this vineyard are Goldridge sandy loam along with volcanic ash, which is quite unusual. This distinctive soil profile along with the clonal selections of Dijon and Swan create a wine that is balanced with vibrant acidity, fresh aromas, and unmistakable minerality.

The 2016 vintage is one of beautiful aromatics and balance. We were blessed to have plenty of rain throughout the winter and spring of this vintage. This was followed by ideal weather conditions throughout the summer and a cold spell in late August, which allowed for longer hang time and great phenological development. The wines from this vintage have elegance and restraint.

### Tasting Notes

Notes of black cherry, ripe strawberry, and spiced plum are balanced with aromas of white pepper, clove, and savory oak spices. On the palate, flavors of fresh raspberry and juicy cranberry are heightened by the vibrant acidity in this wine. The texture is smooth and mouth filling and subtle oak notes that linger in the palate.

