

2016



Dundee Hills Incline

Winemaking

11 months in 15% new barrels on lees. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary & secondary fermentations, embracing the micro-biome present in our vineyard sites. The fermentation time on skins was 21 days, during which we performed two short pump-overs each day. This Pinot Noir was made with 10% whole cluster fermentation.

Notes

Aromatically showcasing dried strawberry, flint, rhubarb, plum, evergreens, and cured meats. The flavor profile includes plum, tart cherry, hoisin, and strawberry with a bright middleweight palate that is lively and true to the Dundee Hills AVA. Enjoy this wine over the next 10+ years.

Score

Wine Spectator 93 points

Specs

ALC: 13.9% 230 cases