

# Iron Filbert Vineyard

PINOT NOIR

- 2016



## 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

The 2016 Iron Filbert is a selection of our finest 16 barrels from this vintage. It shows the vibrancy of taut red and blue fruit accompanied by a floral cocktail of violet, red rose, and peony. The fruit aromas are of red tone, with pomegranate and cranberry. A faint alder wood spice note is also present. The palate has the incredible profile of delicacy, deepness, and persistent with flavors of iron minerality and ripe red fruits. Prime drinking window over the next 10+ years.

## Score

Wine Spectator 94 points

## Specs

ALC: 13.9% 450 cases