

— 2016



# Petite Incline

## Winemaking

11 months in 15% new barrels on lees. Coopers include Atelier Centre France, Taransaud, and Fraçois Frères. The use of native yeasts in primary and secondary fermentation allow for the complexity of this wine. Ferments ranged from 20 to 25 days on skins, with two short pump-overs per day. 50% of the barrels are comprised of press wine which provide the floral backbone profile of this wine. Sourced from our Iron Filbert Vineyard, Terry Family, and Merriman.

## Notes

Aromatically very expressive for its youth, showcasing a stemmy red fruit profile with a nice balance of spice to fruit. On the palate, tannins are light and silky with bright strawberry and raspberry flavors. It is bolstered by a bright acidity. Prime drinking over the next 5 to 7 years.

## Score

Wine Spectator 93 points

## Specs

ALC: 14.1%    1360 cases