

# Yamhill-Carlton Incline

2016



PINOT NOIR

## 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 15% whole cluster fermentation. Sourced from Terry Family and Merriman.

## Notes

Aromatically more high tone than any of our other wines, the Yamhill-Carlton Incline is showing raspberry and rose. The aromatics and palate are very precise, a hallmark of the 2016 vintage due to the steady growing season. The palate has a pie-cherry lively profile with silky and supple tannins. This wine will drink well for the next 8+ years.

## Specs

ALC: 14% 120 cases