

NAPA VALLEY

Pinot Noir Tina Marie Vineyard Green Valley of the Russian River Valley 2016

Harvest Dates:	September 7th, 2016
Grape Source: Clonal Blend:	100% Tina Marie Vineyard Green Valley AVA of the Russian River Valley 47% 115, 28% 777, and 25% 667.
Aging: Alcohol:	10 months in French Oak Barrels 50% new 13.1%
Yeast:	RC212 and indigenous
Production:	21 Barrels
Release Date:	September 2017
Winemaker:	David Tate

Vineyard Notes: In 2016 we returned to what the Green Valley region is famous for, fog laden mornings and slow cool ripening. We picked two weeks later than in 2015, which was an abnormally warm year for the region. This cool ripening, and wind from the ocean which is twelve miles away, allows for more elegant and complex flavor development. The fruit for this Pinot is sourced from three different blocks from within the Tina Marie Vineyard of Green Valley within the Russian River Valley. The distinctive gold-ridge limestone soil make it ideal for Pinot Noir.

Winemaker Notes: All three clones were cold soaked for 5-6 days in small open top fermenters. After the cooling was shut off all three clones started fermenting on their own, providing an additional level of complexity. As the indigenous yeast slowed all three were inoculated with RC212, a Burgundian yeast strain. Gentle restricted pump overs occurred for nine days. After draining and pressing the wine was allowed to sit on its lees for 2 months in barrel and closely monitored for any changes in flavor profile, allowing for an added layer of complexity.

Tasting Notes: The elegant deep ruby color of the 2016 Tina Marie is matched by the elegance on the nose. Fresh cherries and pomegranate sit alongside aromatics of gravel as well as anise and cloves. The lighter color of the wine deceives as the palate is full and silky. Deeper riper red fruit emerges on the palate as well as a range of baking spices. The soft tannins are wonderfully balanced with the fresh acidity. This is a beautiful wine that can be enjoyed in it youth but would benefit from 5-6 years in the cellar (2022-2023).