2016 Pinot Noir
Santa Maria Valley

Vineyards: 45% Bien Nacido, 55% Riverbench
Clone(s): Dijon 115, Dijon 667, Pommard, Swan & 2A
Harvest: 8-1-2015 thru 8-21-15, depending on each block at each site
Yields: 2016 yields in the Santa Maria Valley averaged 2.0-3.5 tons per acre
Crush: Whole berry destemmed into open top fermenters; 2-5 day pre-inoculate-cold maceration
Innoculum: RC212, RA17, 3001, AMH
Fermentation: 10-14 day active, with punchdowns 2 times daily
Barrel Regime: 9 months in French oak barrels 1-6 years old
Racking: Without pumping, once late Winter 2015, then again prior to bottling
Alc: 13.5%
Ph: 3.85
T.A: 0.525 g/100mls
Bottling: August 1, 2016, without fining or filtration
Production: 3800 cases
Retail: $36