

SINGLE VINEYARD WINES

2016 GIUSTI RANCH, PINOT NOIR

Farmed by the Giusti family since 1870

VINEYARD DETAILS

Vineyard	Giusti Ranch
Clones	115, 777, 667
Orientation	North/South & East/West
Trellising	Uni-lateral Cordon
Soil	Goldridge

TECHNICAL DETAILS

Fermentation	46% stainless steel tank / 30% concrete tank / 24% wood tank / 2% whole cluster / 3-5 day cold soak / 9-15 day fermentation
Oak	48% new French oak / aged 16 months
Alcohol	14.5%
pH	3.48
TA	5.49 g/L

TASTING NOTES

Nose: Black cherry and raspberry blend with other dark fruit aromas.

Mouth: Full body with powerful tannins. Chewy and intense. Dry and minerally. Energetic and punchy.

FACTS OF NOTE

STAINLESS

For focus

CONCRETE

For delicacy

WOOD

For texture

The Giusti family's Sonoma County roots are about as deep as you can find in California. We've made wine from their fruit since 2004 and have enjoyed a great relationship with patriarch Angelo and his kin. They farm their Forestville vineyard with uncommon attention to detail, and work closely with us to fine-tune their efforts in order to help us get the highest quality possible. This vineyard has slightly warmer days than others we source, developing darker fruit flavors in the grapes that grow around the old homestead.

This property charts the agricultural history of our region well. Farmed by the same family since 1870's, the ranch has been planted to olives, cherries, prunes, apples and, of course, grapes. A fig tree, planted by the original founding family, still thrives on site.

