

SINGLE VINEYARD WINES

2016 PISONI VINEYARD, PINOT NOIR

Mountain fruit of a singular nature

VINEYARD DETAILS

Vineyard	Pisoni
Clones	Pisoni
Orientation	North/South
Trellising	Uni-lateral cordon
Soil	Glacial alluvial

TECHNICAL DETAILS

Fermentation	48% wood tank / 31% concrete tank / 21% stainless steel / 16% whole cluster / 3-5 day cold soak / 9-15 day fermentation
Oak	48% new French oak / 16 months
Alcohol	14.0%
pH	3.53
TA	5.9 g/L

TASTING NOTES

Nose: Copious amounts of black fruit, crushed rocks, graphite and muddled rose petals.

Mouth: Medium to full body, sensational depth and richness, ultra-fine tannin, and a long finish.

FACTS OF NOTE

CLONE

Pisoni
'La Tache'

FAMILY

Three
generations

FERMENTATION

6.5 tons
into three
fermentations

Perched at an altitude of 1,300 feet, Pisoni Vineyard overlooks the fertile Salinas Valley to the east. People told the visionary Gary Pisoni that grapes would never grow in this location. Determined to prove them all wrong, Gary forged ahead and has demonstrated exactly how great Pinot Noir can be from this site. The valley opens out to Monterey Bay, allowing cold fog to roll in from the Pacific Ocean, blanketing the valley on a daily basis. This fog and the prevailing ocean winds make this mountain estate one of the coolest growing regions in the state.

The 45 planted acres at Pisoni Vineyards are divided into small blocks that follow the contours of the mountains. The lean, decomposed-granite soils are very well-drained, stressing the vines and forcing their roots deep into the earth in search of water and nutrients. More than 85% of the land remains in its natural state of native grasses, Coastal Live Oaks and prolific wildlife.

