

SINGLE VINEYARD SERIES

2016 THORN RIDGE RANCH, PINOT NOIR

Pinot Noir with a rustic soul

VINEYARD DETAILS

| | |
|-------------|-------------------|
| Vineyard | Thorn Ridge Ranch |
| Clones | 115, 667, 777 |
| Orientation | North/East |
| Trellising | VSP |
| Soil | Goldridge |

TECHNICAL DETAILS

| | |
|--------------|-------------------------------------|
| Fermentation | 100% stainless steel tank |
| Oak | 16% new French oak / aged 14 months |
| Alcohol | 13.5% |
| pH | 3.67 |
| TA | 5.6 g/L |

TASTING NOTES

Nose: Tight and silky with bright and vivid fruit. Undertones of cool stones and lime skin.

Mouth: Medium to full body with tension. Long flavorful finish. Shows precision and focus.

FACTS OF NOTE

FERMENTATION

100%
stainless steel

FARMING

100%
dry farmed

AGING

58% once
used barrels

Traditionally a key contributor to previous appellation blends, the 2016 harvest from this vineyard boasts quality and complexity worthy of a single vineyard designate.

Planted in 1995, several miles from the Pacific Ocean, on a steep, eastward sloping hillside, Thorn Ridge Vineyard is a magnet for cold sea air and coastal fog. It is dry farmed on Goldridge soils where low vigor silt aids a deep, dark berry profile.

We've enjoyed working with this vineyard for many years. Nestled in the hills southwest of Sebastopol, this Sonoma Coast property has all the ingredients for growing superb Pinot Noir.

