

OBSERVATIONS SERIES  
2016 MT.CARMEL, STA.RITA HILLS, CHARDONNAY

### VINEYARD DETAILS

Vineyard	Freestone
Clones	828, 459, 115
Orientation	Mixed Orientation
Trellising	VSP
Soil	Goldridge

### TECHNICAL DETAILS

Fermentation	84% concrete / 10% wood / 6% stainless steel / 43% whole cluster
Oak	35% new French oak / 20% new Austrian oak / 15% concrete / aged 14 months
Alcohol	13.9%

### TASTING NOTES

Nose: Aromas of fennel, cinnamon and Herbs de Provence meld with notes of brambleberry pie and rose water perfume.

Mouth: Large, round tannins that draw across the palate.

### FACTS OF NOTE

#### HISTORY

First site for  
bud break

#### FERMENTATION

43%  
whole cluster

#### VINEYARD

Last site to  
be picked

Dating back to the California Gold Rush, the quaint town of Freestone marks a significant time when Pinot Noir cuttings made their way to Sonoma County. Named after a quarry of sandstone in the area, the AVA is one of the most demanding growing regions. Boasting extremely cool weather, wind and rain alongside the relentless local wildlife, yields from these blocks are minimal but intense. Embracing the spirit of some of the first settlers; James McIntosh, James Dawson and James Black, we have accepted the challenge to produce Pinot Noir from this area that will stand the test of time.

