



2016 Sonoma Coast Pinot Noir:

An authentic offering of what the Sonoma Coast has to offer, with grapes taken from our vineyards in the Occidental Hills, the Laguna de Santa Rosa and a heavily coastal influenced ridge top near Graton, this Pinot Noir shows a great expression of the true Sonoma Coast.

We had sufficient rainfall in spring to produce healthy and balanced vine canopies (I always say a balanced vine makes balanced wines) and the soils and plants were happy in 2016! There was not so much water that the berries enlarged- and they stayed tiny, just like I like them. Every so often as a winegrower, I experience one of those vintages where Mother Nature makes it easy to grow great wine. 2016 was one of those years. I could not be more pleased with the powerful structure and intense concentration in these low alcohol and balanced wines. ~ Paul Sloan



**Small Vines
2016 Sonoma Coast Pinot Noir
423 CASES produced**

Minimum Retail Price / Bottle: \$55.00

Available direct from winery and at select high-end retail and restaurant locations throughout the U.S.

Vineyards:	49% TBH: Planted 2009, Graton. 29% Fassler: Planted 2000, Graton. 18% Baranoff: Planted 2001, Sebastopol. 4% MK: Planted 1999, Occidental Hills.
Farming:	Organically farmed by Small Vines Viticulture, Inc.
Spacing:	4x3, 4 x meter & 4 x 4 (2722 - 3630 vines per acre)
Soils:	Red sandy clay loam to dark gray Goldridge fine sandy loam, some with aluvial gravel
Yields:	~1.1 – 1.8 lbs. per vine, naturally, lightly thinned for uniformity
Clones:	Calera, Pommard, Swan, , 828, 459, 114, 115, 667, 777
Hand Harvest Dates:	TBH: 8/25, 8/26, 8/30, 8/31 & 9/1. Fassler: 9/5. Baranoff: 9/9.
Brix at Cold Soak:	21.8- 23.0 Brix
Fermentation:	Native yeast fermentation; 5 day cold soak; On the skins for 18-20 days including pre and post-fermentation maceration; Native ML; 35% whole cluster
Barrel Program:	11 months on fine lees; 23.5% New French oak: Atelier, Siruge. 76.5% Neutral: Remond, Ermitage, Siruge.
Bottling:	Bottled unfinned, August 23, 2017
Chemistry:	pH: 3.60, TA: 0.58 g/100ml, RS: 0.7 g/L, Alc: 13.6%
Release Date:	March 2018