



2016 TBH Vineyard Sonoma Coast Pinot Noir:

100% from TBH Vineyard -our organically farmed Estate. Planted by us to 4x3 spacing in 2009. TBH sits on a cool-windy ridge top with heavy coastal influences in Sebastopol. This exquisite Pinot Noir, from obsessively tended vines, expresses precision and a distinct sense of place. This amazing site is expressing itself with purity of fruit, great natural acidity, satisfying tannins, minerality and even some distinct savory characteristics. We are very excited about this deliciously concentrated vintage.

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 TBH Vineyard
Sonoma Coast Pinot Noir**

246 CASES produced

Minimum Retail Price / Bottle: \$82.00

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

Vineyards:	100% TBH Vineyard (<i>The Barlow Homestead</i>): Planted in 2009, cool-windy ridge top with heavy coastal influences. Barlow Lane, Sebastopol
Farming:	Organically farmed by Small Vines Viticulture, Inc.
Spacing:	4x3 (3630 vines per acre)
Soils:	Dark gray Goldridge fine sandy loam
Yields:	~.97 lbs. per vine, naturally, lightly thinned for uniformity
Clones:	Calera, Swan, Pommard, 943 & 459
Hand Harvest Dates:	TBH: 8/26,8/30, & 8/31,
Brix at Cold Soak:	20.8- 23.2 Brix
Fermentation:	Native yeast fermentation; 5 day cold soak; On the skins for 15-18 days including pre and post-fermentation maceration; Native ML; 50% whole cluster
Barrel Program:	14 months on fine lees; 29% New French oak: Atelier, Siruge. 77% Neutral: Remond, Ermitage, Siruge. 100% free run
Bottling:	Bottled unfinned, unfiltered January 31, 2018
Chemistry:	pH: 3.52, TA: 0.59 g/100ml, RS: 0.3 g/L, Alc: 13.2%
Release Date:	August 2018