

CHAMISAL

VINEYARDS

2016 MORRITO PINOT NOIR • EDNA VALLEY

THE VINEYARDS

Planted on a south-west facing slope from our Southern hilltop vineyard site, Morrito has consistently outperformed other Pinot Noir blocks on the estate. Morrito Hill's soils are different in that they contain an abundance of calcareous rock and are referred to as the "Chamise shaly loam soil series". Morrito is one of the first Pinot Noirs blocks harvested and has been our most limited and sought after Pinot Noir since its inception in 2003.

VINTAGE

2016 was a marvelous year. A warm spring gave an early flourish of growth in the vineyard with moderate weather during flowering. Summer was warm but without any debilitating heat spikes with long periods of almost ideal daytime highs (75-85 F). This warm, consistent weather continued during harvest allowing us to pick relatively leisurely at ideal maturity.

WINEMAKING

Our Morrito Hill Pinot Noir is harvested from multiple picks as it reaches full maturity. The fruit is hand-picked at night, then meticulously hand-sorted. Berries are then destemmed and gravity fed into small open-top fermentors. After a three-day cold soak, a long, cool fermentation is initiated using native yeasts. Gentle pumpovers are utilized to optimize extraction. Following fermentation, the wine is racked to French oak barrels for 16-18 months with minimal racking.



TASTING NOTES

This dark ruby-colored wine opens with deep aromas of black cherry, nutmeg, vanilla bean and brown maple sugar interlaced with ripe blackberry and sweet cranberry. The palate is mouthwatering with black plum, black cherry and a hint of cedar. With a smooth, silky mouthfeel, this Pinot Noir exhibits firm tannins and a strong acidic backbone.

APPELLATION	EDNA VALLEY
VARIETAL	100% PINOT NOIR
OAK TREATMENT	16 MONTHS IN FRENCH OAK, 60% NEW
ALCOHOL	14.2%
CASES MADE	349
RELEASE DATE	NOVEMBER 2018
SRP	\$100