

Anderson Valley

PINOT NOIR

2017



VINEYARD INFORMATION AND 2017 GROWING SEASON:

Late Summer heat pushed the grapes to ripeness, though we were ready to harvest at precisely the right time. Grape yields were average and fruit quality was exceptional. The 2017 growing season in Anderson Valley was characterized by early, heavy rain and bud break, moderate summertime temperatures, and relatively early harvest. We always start harvest in Ridge at Valley Foothills, given its close proximity to Philo, and 2017 was no exception. Though temps crept up in late August, we allowed the grapes the time they needed to ripen before our first pick on September 9. Eleven days later on September 20, we began harvesting Wiley Vineyard, night picking grapes and trucking them into the winery as the sun rose.

WINEMAKER COMMENTS:

From the far reaches of Mendocino, this powerful wine is laden with varietally correct black cherry aromas and flavors. Ruby red color with aromas of lavender, wild berry, woodsmoke, damp soil, and the aforementioned black cherry. A soft, juicy entry delivers intense berry patch flavors, with caramel and forest floor hints. Sappy and savory whole cluster-derived notes, with medium acidity. Fine-grained tannins join spice notes on the creamy, beautifully layered mid-palate. This balanced Pinot Noir has a great core of red fruit, stellar focus, just enough grip, and a complex finish.

VARIETAL: 100% Pinot Noir

APPELLATION: Anderson Valley

HARVEST DATES: September 9, 20 and 26, 2017

RELEASE DATE: March 1, 2019

ALCOHOL: 13.5%

PH: 3.42

TA: 5.9 g/L

AGED:

10 months in French and Hungarian oak [30% New]

COOPERAGES: Damy, Francois Freres, Kadar, Rousseau, and Taransaud

CASES PRODUCED: 2,980 6/750 mL

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