

GARY FARRELL

VINEYARDS & WINERY

2016 BIEN NACIDO VINEYARD PINOT NOIR SANTA MARIA VALLEY

VINEYARDS

With a rich history that extends back to 1837 as a Spanish land grant, Bien Nacido Vineyard is one of the most prestigious sites in the Santa Maria Valley appellation, with a well-deserved reputation for truly exceptional Pinot Noir. We have sourced fruit from this historic vineyard for more than 20 years. For this release, we are one of the fortunate few to source some of the Pommard selection, 100% from the legendary Q Block – considered the most prestigious Pinot Noir block on this famous site.

VINTAGE

The 2016 vintage was an exceptional year for Russian River Valley wines. Harvest seems to start early every year now in Sonoma County, and this season was no exception. Much needed winter rains alleviated some of the drought pressure and vine development was able to begin early. This, coupled with a remarkably slow and steady ripening season, gave the grapes plenty of time to develop perfect balance, structure, and an amazing complexity of flavors. The 2016 Pinot Noir crop was medium in size while the quality and overall integrity of the fruit was among the best that we've ever seen at the winery. Cooler than average daytime highs and cold nights gave us the opportunity to pick the fruit exactly when it was ready, giving us wines that have tremendous concentration, finesse, and beautiful natural acidity. We were fortunate to experience another spectacular vintage in the Russian River Valley, and are excited to see how the wines evolve as they age in our barrel cellar.

WINEMAKING

Grapes were harvested at the historic Bien Nacido vineyard in the cool morning hours, then delivered directly to the winery under refrigeration. After carefully hand sorting, 80% of the fruit was gently de-stemmed, then transferred to a small, open-top tank with a cooling jacket. At that point, 20% of the hand selected bunches were added to the top of the tank as whole clusters, and the fruit was chilled to 45°F to cold soak for 4 days before fermentation was started. During fermentation, the cap was punched down 2-3 times per day, with an occasional, gentle juice pump-over through a screen, only as needed to cool the fermentation and give the yeast a boost of oxygen. After fermentation, the newly fermented wine and its solids were allowed to sit in tank for 12 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop more complexity. The wine was then gently pressed off the skins and seeds, inoculated for malolactic fermentation, and racked into French oak barrels (light toast, tight grain Ana Selection & Francois Freres for 15 months of aging on primary lees.

TASTING NOTES

This Bien Nacido Pinot Noir is like an elixir of exotic red fruit, exuding aromas of Açai, Goji, pomegranate, dried stems, cardamom, powdered ginger and star anise, all balanced by an earthy under layer of dried stems, toasted cedar and sandalwood. The array of palate flavors is simultaneously fruit-driven and savory, exploding with hints of wild strawberry, raspberry, Mangosteen and crushed herbs, all wrapped up in a blanket of velvety grape tannins. The juicy acidity creates a persistent, tangy sensation, while the spicy oak and wood tannins add a polishing finish to this beautiful wine.

TECHNICAL INFORMATION

APPELLATION

Santa Maria Valley

VINEYARDS

Bien Nacido Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

15 months in 40% new French oak

ALCOHOL

13.3%

pH / T.A.

3.38/ 6.9 g/L

PRODUCTION

719 Cases

BOTTLING DATE

Jan 30, 2018

RELEASE DATE

September 2018

SUGGESTED RETAIL PRICE

\$70