



A CRAFT WINERY & CELLAR DOOR

Sourcing

100% Petaluma Gap, Sonoma Coast, California, Sonoma Stage Vineyard

Varietal Composition

100% Pinot Noir

Technical Data

pH 3.69

TA 0.60 g/100mL

RS Dry >0.5g/L

Alc. 14.1%

Winemaker

Brian Graham



2016 Pinot Noir RESERVE

SONOMA COAST, CALIFORNIA

Background

The good rains we saw in 2016 allowed for a nice sized crop of exceptionally high quality fruit. The growing season was nice and even with almost no surprises. Our fermentations were smooth, creating complex, fruit intense wines. The cooler temperatures of the Petaluma Gap region helped to produce deep rich textured flavors in our signature Pinot Noir wines.

Winemaking

Grapes were picked in the early morning to get them destemmed and resting in tanks while they were still very cold. This allowed the grapes to retain the aromatic and delicate qualities Pinot Noir is known for. We cold soaked the grapes for four days prior to a warm slow fermentation. Pressed gently and down to 50% new French oak barrels to complete the fermentation process. Aged on lees for 6 months to further create a graceful, smooth wine. Our hand-picked, French oak came from these Cooperages: Damy, Cadus, Rousseau, Taransaud

Tasting Notes

The nose is mixed red and black ripe berries, cacao and currant with hints of dried thyme and lavender.

The palate is dominated by big red plums and loganberry with hints of tea leaves and bacon fat round of the silky, smooth finish.

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