



## Sourcing

100% Willamette Valley, OR

## Varietal Composition

100% Pinot Noir

Clone: Pommard

## Technical Data

**pH** 3.68

**TA** 0.6g/100ml

**RS** Dry

**Alc.** 14.1

## Winemaker

Brian Graham



# 2016 Pinot Noir

Willamette Valley, Oregon

## Background

Our prized fruit hails from an undisclosed meticulously farmed vineyard in the Willamette Valley on a South Eastern facing slope. That's all we can say, enjoy!

## Winemaking

Grapes for the 2016 Willamette Valley Pinot Noir were hand-picked on September 12th. After picking and hand-sorting, fruit was cold-soaked for three days. A native yeast fermentation was completed in open-top bins. During primary fermentation, the tank was punched down three times each day.

Our Pinot Noir spent 14 months in 30% new and 70% neutral French oak in a combination of Taransaud, Francois Freres and Rousseau barrels.

## Tasting Notes

Fragrant, floral and loaded with lots of black-cherry fruit. Hints of rose petal, caramel and forest floor wrapped in a jammy fruit core. The mid-palate is smooth with fine tannins and loads of brambly red fruits. Subtle cola and perfume nuances complete the delicate finish.

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