

2016 DIERBERG PINOT NOIR
DIERBERG VINEYARD, SANTA MARIA VALLEY
\$44



ALCOHOL
13.3%

AGED
14 months

OAK
35% New French, 400L

HARVESTED
August/Sept 2016

BOTTLED
December 2017

CELLAR LIFE
Long

VINTAGE

As with recent vintages prior, another dry winter and warm spring led to an early start to the growing season. Spring and early summer remained warm but overall the season was even and moderate in temperature throughout. As ripening started, even moderate days persisted into early September and by the time all the Pinot and Chardonnay were harvested, we avoided any serious heat spells. This resulted in well developed, fresh, and pure examples of our vineyards.

WINEMAKER NOTES

2016 was a straightforward vintage with moderate yields and a good pace to ripening. We did observe a slight want for tannins in the skins and therefore leaned a bit more on stem inclusion to ensure we built a structure that was supple and extended with firm tannins. The wines were aged in about 35% new French oak which can add a bit of mid-palate texture before being bottled the following December.

TASTING NOTES

2016 reminds all of us of 2014. Both vintages share a purity of fruit expression and freshness that we adore from Dierberg Vineyard. 2016, however, elevates itself into a fruity realm, showing more dark cherry qualities than the earthy notes common from Dierberg. As such, its flavor profile has kinship with 2015 even if its lithe, fresh texture, is a bit more finessed.

