



2016  
**PINOT NOIR**  
ROBERTS ROAD VINEYARD  
SONOMA COAST

In 2016 we had the opportunity to work with a new vineyard, Roberts Road. We were drawn to it for several reasons. The climate is exactly what we look for, breezy and cool, so yields are small and grapes ripen late. It's farmed by the Sangiacomos, who've been at it for generations. And finally, the vineyard is adjacent to Gap's Crown, one of Kosta Browne's most prized holdings. What could go wrong?

What we ended up with is a fruit-driven wine with intense flavors. Pop the cork and you are greeted with persistent aromas of Bing cherries, Rainier cherries and strawberry jam. Another pass reveals cardamom, vanilla and orange peel. Strawberries, cranberries and pomegranate furnish a long mid-palate that feels plush and expansive on the tongue.

This wine is over-the-top delicious. It seduces even professional tasters. So what's the problem? It's too darn Californian for our taste. So this is it. Four barrels of hedonism. One year only. Have at it!

**VINEYARD:** Roberts Road Vineyard

**ELEVATION:** 244 Ft

**SOILS:** Alluvial Clay

**EXPOSURE:** West Facing

**CLONES:** 777 & Pomard

**BRIX AT HARVEST:** 24.5

**HARVEST DATE:** 9 Sept. 2016

**FERMENTATION:** Native Yeast,  
20% Whole Cluster, 26 Days on Skins,  
No Amendments

**COOPERAGE:** Remond, Louis Latour

**AGING:** 20 Mos, 50% New Oak

4 BARRELS PRODUCED

**\$43**

