



The CALLING

Russian River Valley
PINOT NOIR

2016

BACKGROUND

Fruit for this vintage was sourced from several locations in the Russian River Valley, each vineyard site contributing critical, unique aspects to the complexity of the resulting wine. Vineyards located in the warmer end of the Russian River Valley contribute ripe fruit elements. Vineyards from the cooler areas lend a strong minerality and structural backbone, and vines at altitude with sandy, well-drained soil add complexity and structure.

APPELLATION

Russian River Valley AVA, Sonoma County

VARIETAL COMPOSITION

100% Pinot Noir

WINEMAKING

Grapes were hand-picked, hand-sorted, and 100% de-stemmed. They underwent a five-day cold maceration followed by fermentation in small, open-top tanks in which a selection of native and inoculated yeasts were utilized along with daily punchdowns by hand to enhance flavor. Wine was aged in oak barrels for 11 months sur lie with battonage in barrel every other week.

VINTAGE NOTES

The 2016 vintage was characterized by early budbreak and flowering, followed by a cooler than normal ripening season that resulted in deep flavors and great tannin structure and acidity.

OAK AGING

100% French Oak, 35% new

TIME IN OAK

11 months

TASTING NOTES

Subtle new oak notes with bright Bing cherry, white pepper, and clove. On the palate, cranberry, pomegranate, and red raspberry wrap together with spiciness that is classic to the region. The wine is lush, mid-weight and has a long finish.

TECHNICAL DATA

pH 3.60 TA 6.0 g/L RS <1.0 g/L Alc. 14.31%

WINEMAKER

Dan Goldfield & James MacPhail

FOUNDERS

Peter Deutsch and Jim Nantz