



2016 Pinot Noir

High Valley Appellation
High Serenity Ranch

WINEMAKING NOTES



**100% ESTATE GROWN, PRODUCED AND BOTTLED.
EXCEPTIONAL VALUE.**

Our wines reflect the distinctiveness and diversity of their sites – from the elevated valley floor of High Serenity Ranch to the raw and remote Volcano Ridge Vineyard. Handcrafted by Winemaker Matt Hughes and Brassfield's winemaking team, our focus on sustainable farming, classic techniques, and purity of flavor produce fruit-driven, balanced, and delicious wines.

FRUIT

100% Pinot Noir

VINEYARDS & WINEMAKING

Fruit for the 2016 Pinot Noir was grown from three estate vineyard blocks, planted to a mix of Dijon clones (115, 667, 777). The location of these blocks was chosen because they are at the coldest site in the valley. The low gap in the ridge above the vineyard allows cooler air from above Clear Lake to spill into High Valley producing Pinot Noir with more intense varietal character, better color extraction, and excellent acid retention. We ferment these clones separately and drain the juice off the skins early to make a balanced wine. Aging in French and Hungarian (10% new) oak for fourteen months softens the wine. Our Pinot Noir is lightly fined before bottling.

TASTING NOTES

Bright cherry cola and ripe strawberries punctuate the elegant bouquet of our Pinot Noir. Perfectly balanced and savory its creamy mid-palette is enhanced by subtle yet persistent, acidity though out the lengthy finish. This incredibly approachable wine is perfect on its own and with creamy cheese, or salmon.

TECHNICAL NOTES

Harvest Dates: September 7, 2016

Sugar at Harvest: 25.5 Brix

Bottling Date: June 27, 2018

TA: 5.5 g/L

pH: 3.76

Alcohol: 13.5%

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