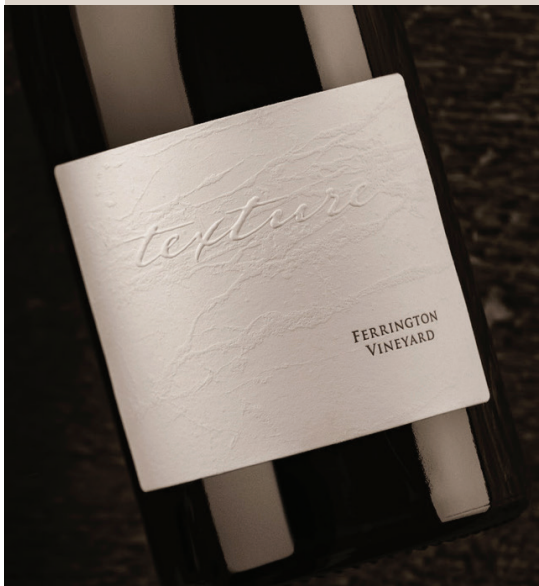


texture

2016
PINOT NOIR
FERRINGTON
VINEYARD



Blend	100% destemmed Pinot Noir
Clones	Pommard, 828
Yeast	Native
Ferment	Open top, basket pressed
Aging	10 months in 50% new French oak
Cellaring	15+ years
pH	3.58
TA	5.80 g/l
Alcohol	14.4%
Production	469 cases
Bottled	August 24th, 2017

Given its unique geography, the cool climate of Anderson Valley is particularly sensitive to the whims of nature, which dramatically shape the vintage each year. The exception was 2016, a forgiving season that fostered extended hang time while maintaining balanced fruit. Briefly freed from the viticultural stresses common to this remote outpost, 2016 has come to be known as a grower's vintage. Ferrington's farming team of Paul Ardzrooni and Norman Kobler harvest a small amount of Pinot Noir for us, most of it the Pommard clone from two distinct blocks on the property. Their meticulous vineyard management is instrumental to delivering the vibrancy for which Ferrington is celebrated. The finished wines are focused and harmonic, boasting advanced flavor development at modest Brix levels. This offering exhibits the alluring spice and earth often expressed by Pommard, as well as the characteristic *sauvage* that is the hallmark of the Anderson Valley flavor profile.