

2016 PINOT NOIR

SONOMA COUNTY

97% Pinot Noir, 3% Syrah

ALCOHOL 14.5% | BOTTLING APRIL 2017 | CASE PRODUCTION 3500
AGING 8 MONTHS, FRENCH OAK, 25% NEW | WINEMAKER KATIE MADIGAN

VINTAGE

Harvest in 2016 started in the middle of August during a pattern of warm sunny days cooled by foggy mornings and breezy afternoons for most of the area. The early months of the year were very mild with little rain allowing the vines to progress steadily and uneventfully. Yields throughout the region were slightly below average but moderate weather starting in early summer gave the fruit plenty of time to develop great color and flavor, resulting in beautifully balanced wines.

VINEYARDS

We source our Pinot Noir fruit from vineyards located in the cooler areas of Sonoma County including Carneros, Russian River Valley and Bennett Valley. These areas experience a marine influence from the Pacific Ocean and San Pablo Bay as cool air, fog and wind rolls in at night during the summer, dropping temperatures substantially. This natural air-conditioning is ideal for Pinot Noir as it allows the grapes to develop deep flavors while retaining natural acidity.

WINEMAKING

To capture the distinct varietal characteristics of each vineyard, the lots are fermented separately starting with a five to ten day cold soak to extract optimal color and flavor. After a long, slow fermentation the wine is racked off into French Oak barrels, 25% new, where it undergoes natural malolactic fermentation followed by aging for eight months before blending and bottling.

TASTING NOTES

This bright, medium-bodied Pinot Noir abounds with aromas of red fruit and warm baking spices followed by flavors of cranberry, fresh raspberry and plum. This expressive wine has a silky texture and a lingering finish.

ACCOLADES

Double Gold Medal | San Francisco Chronicle Wine Competition
Gold Medal | 2017 Sonoma County Harvest Fair



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WINERY & VINEYARDS

