

EDEN RIFT

2016 RESERVE PINOT NOIR CIENEGA VALLEY

Under Vine Since 1849 - Eden Rift is perhaps the oldest, continually producing estate vineyards in California. A remote, pacific refuge located under the shadow of the Gavilan Mountain Range, the estate rests on the San Andreas Fault and is part of the Cienega Valley AVA. Only 20 miles from the Pacific Ocean, this site benefits from an ideal, temperate maritime climate as well as the coveted calcareous soils required for the cultivation of vivid, energetic winegrapes.

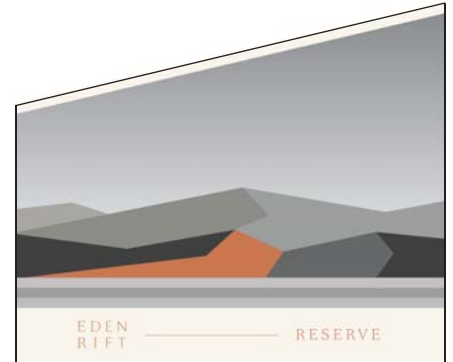
CELLAR NOTES

The Eden Rift Reserve Pinot Noir is a winemaker's selection of just four distinct French oak barrels. The fruit originated from neighboring estate blocks C, D & E, which are comprised of three different "Dijon" clones of Pinot Noir. The specific barrels that make up the Reserve were all fermented in open-top bins, on 100% indigenous yeast with lots incorporating 50% whole-cluster. The wine was aged in two new and two 1-year-old French oak barrels for eleven months before being bottled on October 25, 2017.

WINEMAKER NOTES

"With our Reserve Pinot Noir bottling the intent is to showcase the prowess and integrity of fruit grown on the Eden Rift mountain estate. By its nature, the selection of barrels allow us to push the elements of elevage... but not at the expense of balance, as this wine find its focus via the elegant nature of fruit expressed through low-yielding vines rooted in calcareous rich subsoil."

"This bottling has density. It is a rich and taught wine with a fresh yet brooding nature. It is harmonious, with notes of fleshy, dark-tones fruits. Aromas such as boysenberry, wild blackberry pie, black cherry, black tea, cloves and cinnamon toast. It shows great verve with an elegant, fine-chalky tannin structure."



2016 PINOT NOIR
RESERVE
CIENEGA VALLEY

HARVEST DATA

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|-------------------|---|
| Harvest Dates | September 15, 21 & 26 |
| Block / Clone(s) | Block C Clone 828 Block D Clone 115 Block E Clone 777 |
| Average Tons/Acre | 3.69 |

WINE DATA

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|--------------------------------------|--|
| Composition (percentage by clone) | 100% Pinot Noir Clone 115 - 50% Clone 777 - 25% Clone 828 - 25% |
| Barrel Program | 100% French oak 50% New Aged 11 months |
| Fermentation | 100% Open-Top 100% Native |
| pH | 3.71 |
| Total Acidity | 6.63 g/L |
| Alcohol | 14.2% |
| Bottling Date | October 25, 2017 |
| Release Date | May 2018 |
| Case Production | 196 six-packs (750 ml) |

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