

# EDEN RIFT

## 2016 ESTATE 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 Pinot Noir.*

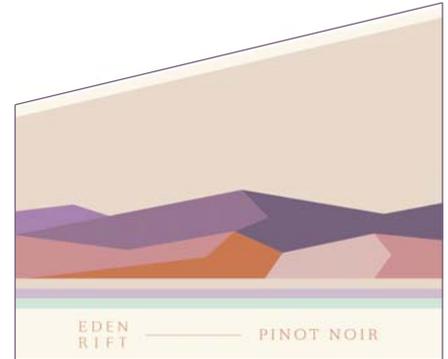
### CELLAR NOTES

Originating from neighboring estate blocks C, D & E, three clones of Pinot Noir were hand-harvested over multiple dates in September. Gently crushed, with approximately 20% of clusters remaining whole, the must was transferred to open-top tanks and bins. The majority of juice was fermented on indigenous yeast and, on average, had two-weeks of skin contact. During the extraction period the caps were punched down by hand 2-3 times a day. Once pressed, the wine was racked to French oak barrels from assorted coopers. Ultimately, the wine was barrel aged for eleven months before being bottled on October 25, 2017.

### WINEMAKER NOTES

"The 2016 growing season could be characterized by its consistency. Beyond a bit of wet, windy weather during flowering and set, the balance of the season never really saw heat spikes or other climatic extremes. In the end, Mother Nature really made the wines from this vintage. Given the temperate nature of the growing season the fruit had extended hang-times which allowed for great flavor development. In the cellar, again, for the most part we allowed the fermentation to happen naturally and just let Mother Nature do her thing."

"The Estate Pinot Noir does a tense balancing act between red-tones and darker, fleshier fruits. One can pick out aromas such as pomegranate, blackberry, cherry pit, rose hip and black teas, as well as baking spices and chalk-like, mineral notes. At its core, it is focused with great verve and ageability. It shows medium weight with an elegant tannin structure."



2016 PINOT NOIR
ESTATE
CIENEGA VALLEY

### HARVEST DATA

Harvest Dates	September 15, 21 & 26
Block / Clone(s)	Block C / Clone 828 Block D / Clone 115 Block E / Clone 777
Average Tons/Acre	3.84

### WINE DATA

Composition (percentage by clone)	100% Pinot Noir Clone 115 - 47% Clone 777 - 42% Clone 828 - 11%
Barrel Program	100% French oak   19% New Aged 11 months
Fermentation	100% Open-Top   72% Native 13% RC212 & 15% RA17
pH	3.68
Total Acidity	6.65 g/L
Alcohol	14.2%
Bottling Date	October 25, 2017
Release Date	January 2018
Case Production	1,275 cs (750 ml) 25 cs (1.5 ltr)