

# Summerland



## 2016 Pinot Noir Fiddlestix

**Vintage:** 2016  
**Varietal:** Pinot Noir  
**Appellation:** Santa Rita Hills  
**Vineyards:** Fiddlestix Vineyard  
**Alcohol:** 15.2%  
**pH:** 3.41  
**TA:** .60 g/100ml  
**Case Production:** 250  
**Case Pack:** 6 x 750ml

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### VINEYARD:

Located in the heart of the Santa Rita Hills appellation, Fiddlestix Vineyard encompasses some of the finest cool climate Pinot Noir grown on the Central Coast. With fruit recognized for unparalleled depth and intensity, we carefully apply minimal punch-downs by hand during fermentation to extract the precise amount of color and flavor needed to produce a wine that is ultimately full, yet balanced.

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### VINIFICATION:

The grapes were allowed to cold soak for a period of 6-7 days to extract color and flavor. The wine underwent fermentation in 1.5 ton open top fermenters and with manual punch-downs. Each Pinot Noir lot was inoculated with Assmanhausen yeast for its slow fermentation properties and organoleptic influence. The maceration period averaged 20-25 days for optimum tannin and color extraction. Aging took place in 100% François Frères cooperage from a variety of forests for 11 months in 1/2 new oak. As always, we pushed the envelope during harvest in order to achieve full ripeness and mature phenolic development.

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### TASTING NOTES:

Our Fiddlestix Pinot Noir begins slightly sweet with rich aromas of dark berry fruits. On the palate, this wine shows warm, rich fruit flavors supported with elevated perfume notes of sweet oak, spice and vanilla. The wine's nicely integrated French Oak adds to the sweetness and overall softness with a long, lush finish.

SRP: \$49.99 BTG: \$25.00