



## 2016 Peterson Vineyard Pinot Comptche, Mendocino Technical Sheet

### Harvest Notes

This was our first vintage working with Pinot Noir in California, and it could not have gotten off to a better start. 2016 was the last of four long years of drought, which had a profound impact on the grapevines' growing conditions. With little water in the ground during this dry period, the vines started their growing season earlier each year. 2016 was by far the earliest we had seen vines bud out in over a decade. Luckily there was no frost in the spring. The summer was moderate and the crop was light, resulting in our earliest harvest ever.

### Tasting Notes

This little gem of a Pinot is grown out in the cool of Comptche, a rural town between the Anderson Valley and the Mendocino coastline. Enticing aromas of black cherry emerge from the glass, followed by notes of rose petal, plum, and even a hint of currant. The region's cool climate is evident in the combination of bright acidity and soft, integrated tannins. This is the perfect wine to accompany conversation with friends over a lighter meal; think fish or vegetarian.

### Winemaking Notes

The grapes were harvested early in the morning, then brought to the winery and hand-sorted. They were destemmed into half ton inventors and allowed to cold soak for a week, punched down twice a day during that period. Once inoculated, punch downs continued until the wine was pressed a few days before fermentation completed. After primary fermentation was complete, the wine was transferred to barrel and stirred once a month until malolactic fermentation was complete. No fining was needed, and it was bottled nine months later.

### Meyer Family 2016 Pinot Noir Facts

Harvest Date:	September 14th, 2016	Alcohol:	13.6% by vol.
Clone:	54% 667, 46% Pommard	Total Acidity:	5.8 g/L
Barrel Age:	9 months	pH:	3.52
	40% new French oak		
	60% neutral oak		
Appellation:	Comptche, Mendocino		
Bottled:	August 8th, 2017		
Bottle Size:	750ml		
Production:	262 cases		
Price:	\$48		