



CRESCERE

Proprietary Pinot Noir 2016

Tasting Note (updated 10/21/23):

Anyone who tells you California Pinot cannot age is only drinking bad examples of Pinot. At seven years old, this wine is still so youthful. Still so rich and decadent, with notes of morello cherry, dark raspberry and plum maintaining the lead of the nose. But the undertones of tender mushrooms, forest floor, black pepper, and Assam tea have become well incorporated and only make this wine more intriguing with every sip. Mild undertones of wild savory and marjoram have joined the mix as well. Drink today, tomorrow, and likely for at least the next 3-5 years.

Vineyard:

Putnam Vineyard: Located in the Sonoma Coast AVA, 5 miles from the Pacific coast at 500 feet of elevation with Goldridge fine sandy loam

Technical Information:

100% Pinot Noir, clones 667, 777, 115
Harvested and sorted by hand
Crushed into an open top fermenter, no stem inclusion
Fermented at low temperature using native yeast
Pumped over 3 times daily
Drained into French oak barrels, 25% new
Aged on lees with battonage for 16 months
Bottled with a light filter

Alc. 14.6%

TA: 6.1

pH: 3.15

Four Barrels produced

90 Cases produced

