

2016 SONOMA COAST PINOT NOIR

Winery Retail: \$25

Release Date: January 1st, 2018

Alcohol: 13.8% by volume

Acidity: TA=0.62g/100mL; pH=3.62

Harvest Dates: Sep. 5-Sep. 24, 2016

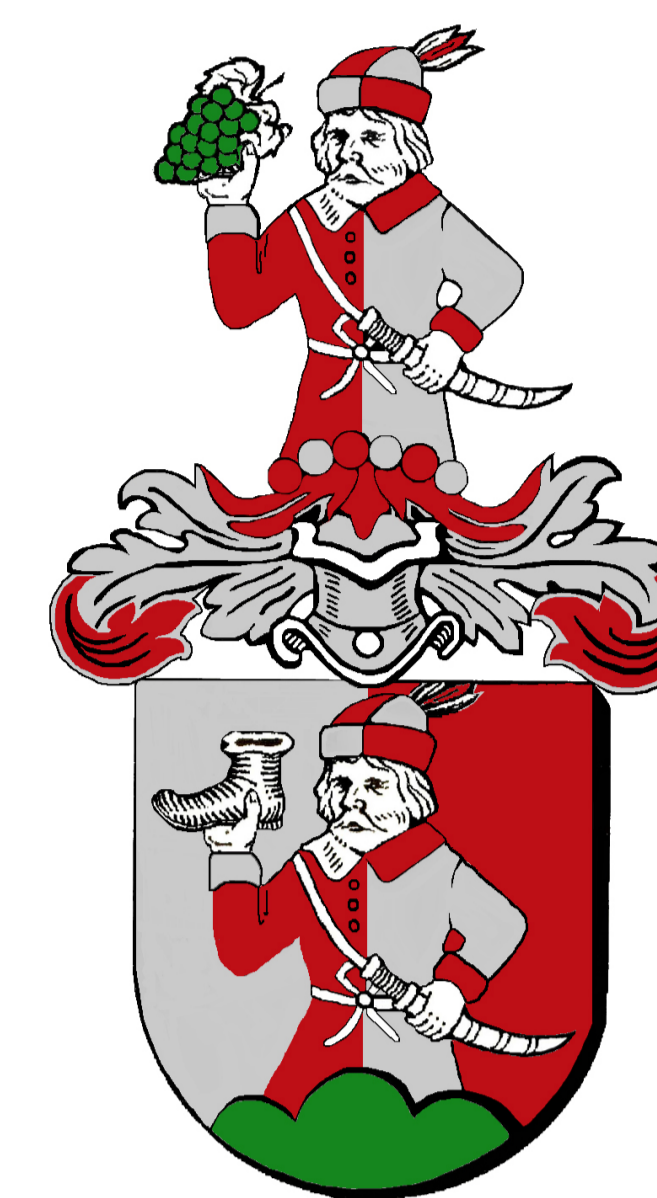
Brix at Harvest: 24.4 degrees

Vineyards: 27% Ricci 12% Schug Estate
 24% O'Tirado 12% Sangiacomo
 20% Stage Gulch 5% other

Fermentation: Stainless steel tanks with 2-4 pump overs daily, followed by malolactic fermentation in neutral oak

Aging/ Cooperage: Neutral oak and stainless steel

Production: 15,048 cases (12x750mL)



This 100% Pinot Noir cuvee reflects the cool microclimate of the Sonoma Coast AVA, selected from vineyards in the western portion of Carneros and the Petaluma Gap. The cool windy climate and low yield of these vineyards allow Pinot Noir grapes to mature slowly while retaining their natural acidity, with bright flavors of red cherries, raspberries and spice. We showcase the elegant side of Pinot Noir by aging in large neutral oak casks and older French oak barrels to keep new oak flavors to a minimum. Lively acidity on the finish makes it an ideal accompaniment to grilled fish and fowl, barbecued meats or wood-fired pizza

90_{points} **Decanter**
the world's best wine magazine

“...Excellent value...”

91_{points}
-December 2017



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