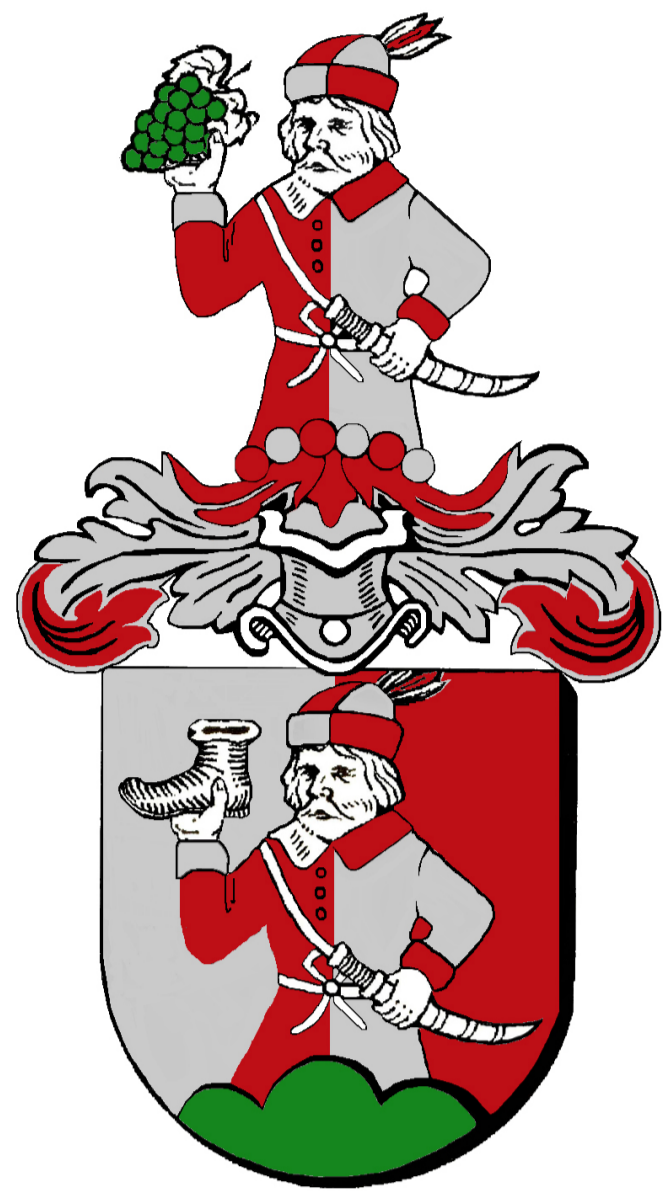


# 2016 CARNEROS PINOT NOIR



**Winery Retail:** \$30

**Alcohol:** 13.8% by volume

**Harvest Dates:** Aug. 26-Sep. 27, 2016

**Vineyards:** 25% Sangiacomo 17% Schug Estate  
23% Iund 9% Haire  
21% Ricci 5% Domaine Carneros

**Release Date:** October 1st, 2017

**Acidity:** TA=0.65g/100mL; pH=3.52

**Brix at Harvest:** 24.6 degrees

**Fermentation:** 6-8 days in stainless steel punch-down and rotary fermenters with cap immersion up to 3 times daily

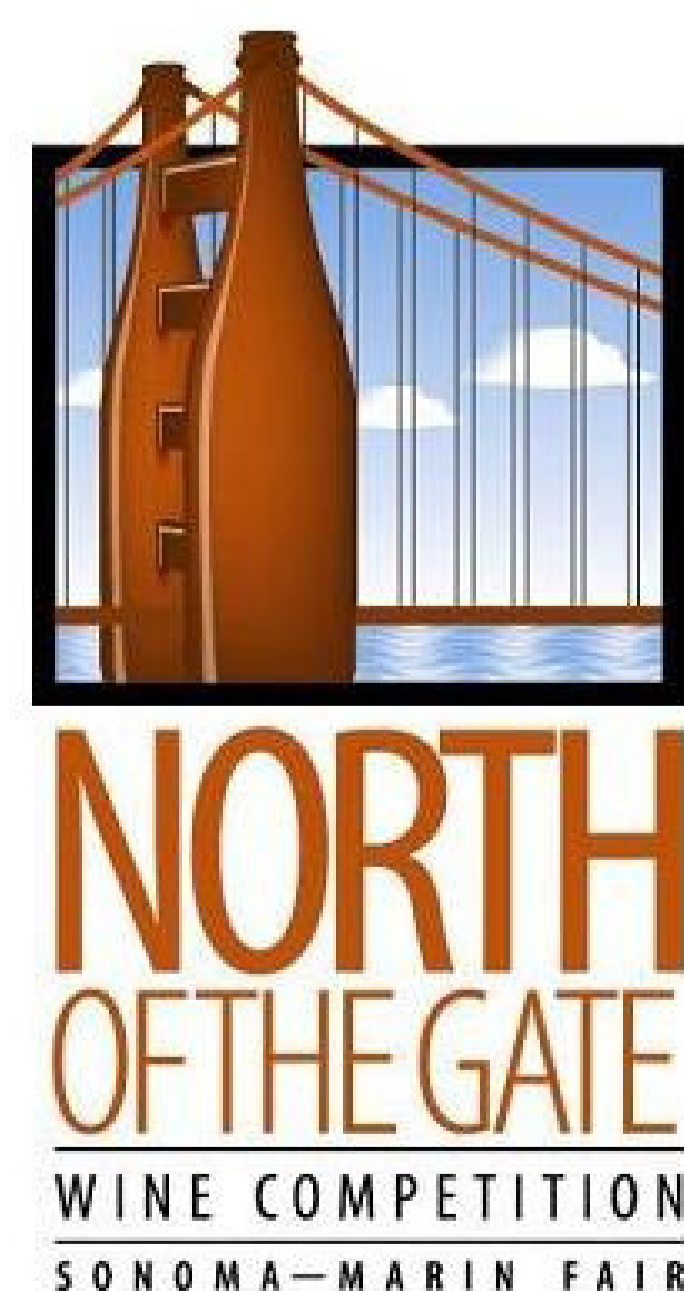
**Aging/ Cooperage:** 2 months in 800 gallon oak casks during malolactic fermentation and 9 months in medium-toast French oak barrels (20% new)

**Production:** 6,701 cases (12x750mL); 799cases (12x375mL); 11cases (6x1.5L); 6x3L btls

*This classic Carneros region Pinot Noir offers a wide range of flavors and aromas, in the tradition of the finest red Burgundies of France. 'Clonal diversity' is achieved by carefully blending several vineyard lots, each retaining its own unique clonal signature in the blend. The result is a complex wine with a rich bouquet of cherries, berries and hints of spicy new oak. It has flavors reminiscent of black cherry, currant and strawberry, followed by a rich, spicy texture and a long silky finish. This wine pairs nicely with lamb, duck, even grilled fish, and will improve with additional cellaring for 2 to 5 years.*



**Gold** medal  **SAN FRANCISCO CHRONICLE WINE COMPETITION**



**93** points  
**Gold** medal

**TEXSOM**  
INTERNATIONAL  
WINE AWARDS

**Gold** medal



**91** points

Schug Carneros Estate Winery  
(707) 939-9363 - [www.schugwinery.com](http://www.schugwinery.com)