



ABOUT THE VINEYARD...

Gilbert Perez's two acre vineyard in the southwestern corner of the appellation, only nominally protected by the coastal hills and open to the maritime influence of the Pacific Ocean, is the single source for these grapes. The soils here are sandy loam and very well drained, typical for the Russian River Valley. The cooler sections of Russian River, near Sebastopol, are known for producing explosive and aromatic fruit flavors balanced with acidity and earthy aromas. All seventeen rows are planted with Dijon 115 clones, which tend to add perfumed aromas and light spice notes to the lush fruitiness obtained from the soils.

ABOUT THE VINTAGE...

We received much needed rain in the winter of 2015, which put us back on the road to having healthier levels of soil moisture. The 2016 vintage began early, much like the previous vintages, and the optimal growing season caused us to speculate that this would be a very early harvest as well. An unseasonably cool spell visited us mid-summer, slowing down growth. After this brief spell, very warm days followed by cool nights finished off the growing season, giving us a great balance of ripe fruit and mouthwatering acidity. While not as early as projected, our harvest still ended up wrapping up long before the rains of October came.

ABOUT THE WINE...

We fermented in our one ton, open-top tanks, layering the bottom 25% of each tank with whole clusters of fruit, adding structure and spice notes to the back palate and balancing the otherwise plush fruit of Gilbert's Vineyard. A warm fermentation with a combination of native and isolated Burgundian yeasts produced excellent and focused flavor extraction, complemented with traditional punch-downs by hand. The wine was aged entirely in Francois Freres cooperage, half new, and racked once, gently, prior to bottling. Grapes, must, and wines were moved using gravity through to the barrel and using inert gas through racking and bottling. 173 cases produced.

TASTING NOTES...

Aromas of strawberry and black cherry are followed by notes of toasted hazelnut and cardamom as an introduction to this joyful blend of rich fruit and earthy spice. The wine opens to a well integrated mid-palate of black berries and cassis. The round palate is elevated and brightened with a mouthwatering acidity that welcomes this wine to the table. Floral notes and baking spices are revealed in the satisfying finish.