

Cobden Wini

2016 Reserve Pinot Noir

50 cases produced

Winemaker Notes

Prior to blending our 2016 Russian River Pinot Noir, our winemaker, Mark Davis, went through each barrel individually. Two barrels had a character that was just a step up from the others. These barrels were kept on the lees an additional 7 months (for a total of 18 months), each being stirred monthly. They were then bottled unfinned and unfiltered. As with all our Pinot Noir, all lots are punch-downed by hand. Fruit is picked based solely on taste by Mark. He is the only one who works with the wine from fermentation, barrel aging, and handles the bottling as well.

Vineyards

The 2016 Reserve Pinot noir was produced using fruit from two vineyards in the AVA: Moore Family vineyard and Hogan's Run vineyard. Clones 667 and 777 made up the reserve blend.

Technical notes

Barrel Description: 50% new French Oak, 50% once used French Oak

Barrel aging: 18 months on the lees, with a monthly stirring

Variety: 100% Pinot Noir

Clones: 777, 667

pH: 3.69

TA: 6.0 g/L

VA: 0.71 g/L

Alc: 14.0%

