



FLANAGAN

2016 PINOT NOIR *Sonoma Coast*

APPELLATION Sonoma Coast

HARVEST DATE September 4 - 20, 2016

PH 3.6

TA 6.1

ABV 14.3%

CASES PRODUCED 700

BARREL REGIMEN Aged 11 months in Boutes and Atelier Centre France French oak barrels with 46% new barrels.

RELEASE DATE March 26, 2018

PRODUCTION NOTES

The 2016 vintage was characterized by low crop yields throughout the Sonoma Coast. The lower crop yields produced a fairly intense vintage, with even ripening, and riper fruit profiles.

Our Pinot Noir fermentations are done in open top fermenters and typically last from 9-11 days. We don't have a dogmatic approach to using whole clusters but most ferments include 10-20%.

TASTING NOTES

The nose is complex with notes of Christmas spice and cloves. The palate in 2016 shows more red fruits than 2014 or 2015. The wine displays vibrant acidity and has a very clean finish. Great wines come from great vineyards and our 2016 vintage was sourced from Gap's View, Sun Chase, Sonoma Stage and Platt vineyards. This wine will age for 7-10 years.

