



FLANAGAN

2016 PINOT NOIR *Sun Chase Vineyard*

APPELLATION Sonoma Coast

HARVEST DATE September 4, 2016

PH 3.49

TA 6.5 g/L

ABV 14.6

BARREL REGIMEN Aged in Francois Freres, Boutes, and Rousseau barrels for 14 months

CASES PRODUCED 110

RELEASE DATE May 2018

VINEYARD

Perched on a rocky hillside high above the Petaluma Gap, on the side of Sonoma Mountain, the vineyard enjoys excellent drainage and good airflow. While it is a relatively cool site it tends to produce riper fruit than either Sonoma Stage or Platt Vineyard.

PRODUCTION NOTES

In 2016 brought a second year of relatively poor fruit set and, as a consequence, low crop yields. Yields were below average but meaningfully higher than the disastrously low harvest in the 2015 vintage. 2016 was also a cooler growing year than 2015 so the wines in 2016 display a touch less richness and are, in general, more focused. The cooler growing season in 2016 meant grapes tended to ripen at lower Brix levels and lower pHs than they did in 2015.

Our Pinot Noir fermentations typically include a 3-4 day cold soak followed by fermentations that last between 10 and 15 days. We don't have a rule based approach to including whole clusters but most ferments include 10-20% whole clusters. With Sun Chase we typically use a higher percentage of whole cluster to provide some structure to balance the very pretty fruit character from the site.

TASTING NOTES

The 2016 Flanagan Pinot Noir Sun Chase Vineyard displays the characteristic red fruit profile of the site. The nose is dominated by pomegranate, Bing cherry, and red raspberry and those notes continue of the palate. The wine is very pretty, nicely focused, and finishes with good acidity. This is a wine that is easy to enjoy with or without food.

