

WATERSTONE

P. O Box 6979
Napa, California 94581

2015 PINOT NOIR CARNEROS

Vintage

2015 was one of the earliest harvests on record in Napa Valley; a dry, warm winter with only 75% of normal precipitation resulted in small grape clusters with highly concentrated flavors. Bud break was early, and there was an uneven fruit set due to a long flowering period; this led to a lighter crop. A surge in hot temperatures in the final weeks of harvest brought the last of the crop in quickly. Overall, the 2015 vintage was early and light, with wines showing richness and deep flavor.

Vineyard

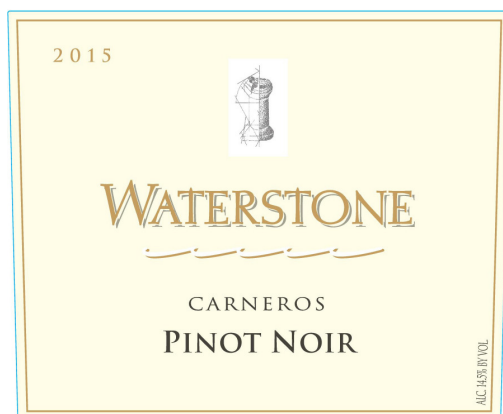
The Pinot Noir grapes for this wine were grown in the Carneros region, where soils are dense, shallow, of low to moderate fertility, and high in clay content. While the soils lead to low yields, the region's maritime climate allows a longer growing season; the end result is balanced color, flavor and acidity in the harvested grapes.

Vinification

The grapes for this Pinot Noir were hand picked. After destemming, the grapes were whole-berry fermented in open-top fermenters, which were punched down manually to provide maximum flavor and minimum harsh tannins. Following fermentation, the wine was transferred to small French oak barrels for eighteen months. The barrels were 27% new and 73% used (2nd and 3rd year.) Prior to bottling, the wine received minimal filtration and fining to preserve the fresh berry flavors.

Tasting Notes

Garnet color, red cherry, raspberry, strawberry, spiced oak and a slight oakiness; mineral character, medium-bodied, supple fruit carries through with spice and cherry lingering on the finish.



Technical Data:

Varietal Composition	100% Pinot Noir
Appellation	Carneros
Alcohol	14.6%
TA	0.59 g/100ml
pH	3.52
Oak Aging	18 months
Oak Cooperage	French oak, 27% new
Bottling Date	May 18, 2017
Production	250 cases