



# POUNDSTONE

## 2015 PINOT NOIR



### THE VINEYARD

Our 2015 Pinot Noir comes from a small family-run vineyard located in the southern part of Carneros in the Napa Valley. We partnered with this grower, and hand select from the vineyard. This Pinot Noir is a blend of four clones - Pommard, 115, 777 and Calera. We work closely with the grower to ensure the highest quality fruit at harvest. We treat the fruit with care to ensure the wine in the bottle is a reflection of the hard work throughout the year.

### THE WINEMAKING

We hand pick and sort our fruit to optimize the flavor in the vineyard. The fruit was destemmed, and lightly crushed into fermentation bins. The Pinot Noir is kept cool and reductive on dry ice for several days. We ferment the wine slow initially, and slowly to allow the temperatures to rise. The wine is aggressively punched down by hand daily during the peak of fermentation. Color extraction and tannin were closely monitored to achieve a gentle, elegant wine with light tannins and rich flavors. We ferment each clone separately and blend after aging. The wine was pressed off at dryness, and aged in 40% new French oak for a period of 10 months. We bottled in August of the following year to keep the fruit vibrant and youthful.

### WINEMAKER'S COMMENTS

Our 2015 Pinot Noir has aromas accented by raspberries, strawberries, plum and rose. There is a spicy complexity to the fruit, and nice tender accent of vanilla and toast linger in the background. The palate is full and rich with flavors of apple, plum, spice and cherry. This unique blend of clones comes together to express the purity of Pinot.

**HARVEST DATE** | September 7th, 2015

**BOTTLED** | August 8th, 2016

**CASES PRODUCED** | 263

**ALCOHOL** | 14.6 %

**RETAIL PRICE** | \$45