



Arius

Pinot Noir

California

2016 Vintage

Winery Notes: Arius, dedicated and ambitious we hand-crafted this unrivaled Pinot Noir to represent the grapes grown in California. Surrounded by volcanic mountains and clay-rich oceanic soils, this Pinot Noir exudes flavors with grace and complexity. Enjoy the nuances of black cherry, cola and currant with a long smooth finish.

Winemaking: We carefully picked the grapes during the cool night and early morning hours. Once at the winery, the grapes were de-stemmed, gently pressed and cold soaked for several days prior to fermentation. We use open top fermenters, which provide more intense color, soften tannins and protect Pinot Noir's delicate fruit nuances. After fermentation, the wine is aged for six to eight months in French and American oak barrel.

Varietal Composition: 93% Pinot Noir, 7% Petit Sirah

Vintage: 2016 was another phenomenal year in California. The season kicked off with much needed winter rains that set the foundation for months of steady and even growth. Temperatures were slightly below average, which created an excellent environment for phenolic development. Pinot Noir of this vintage shows rich color with well-balanced tannin and acidity levels.

Wine Analysis: 0.53 g/100ml TA, 3.62 pH, 13.5% alc by vol

Grape Sourcing: Grapes for this wine were sourced from California's top growing regions. A variety of vineyards were selected, from warmer vineyards that highlight ripe, fruity flavors in the grapes to cool coastal climate growing regions, where warm sunny days are moderated by cooling maritime influences. The range of vineyards and growing areas creates a Pinot Noir that is crisp and complex yet approachable and luscious on the palate.

Appellation: California

