



PICO & VINE

2016

RUSSIAN RIVER VALLEY

PINOT NOIR

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 in color with well-balanced tannin and acidity levels.

WINEMAKING

We only harvest grapes for this wine during the late evening and early morning when they are at their coolest temperature which protects the delicate fruit flavors. Once at the winery, grapes were destemmed, cold soaked and kept as whole rather than crushed berries in order to enhance the wine's fresh berry flavors. After fermentation, we aged the grapes in 30% new French Oak barrels for 11 months prior to bottling.

SENSORY PROFILE

Aromas and flavors of cherry, plum, a touch of spice with rich hints of vanilla carry through to the palate with a silky-smooth finish. This Pinot Noir displays dark fruit flavors, the classic style of the Russian River Valley.

RECOMMENDED FOOD PAIRINGS

This Pinot Noir is delicious on its own, or pair with pan seared salmon and creamy polenta topped with sauteed seasonal vegetables.

TECHNICAL DATA

APPELLATION: Russian River Valley

VARIETAL COMPOSITION: 95% Pinot Noir, 5% Petite Sirah

TOTAL ACID: .56 g/100ml

pH: 3.64

ALCOHOL: 14.5%



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