

texture

2016
PINOT NOIR
WENDLING
VINEYARD



Blend	100% destemmed Pinot Noir
Clones	828, 943, DRC
Yeast	Native
Ferment	Open top, basket pressed
Aging	10 months in 30% new French oak
Cellaring	10+ years
pH	3.65
TA	5.7 g/l
Alcohol	14.5%
Production	349 cases
Bottled	August 24th, 2017

Farming at Wendling Vineyard has come to be known among those who know it well as “extreme viticulture.” Here, on the cusp of the Pacific Ocean west of Philo, the environment dictates a slower pace for owner and vineyard manager Paul Ardzrooni. The challenges are many in this wild expanse - extremely steep terrain obviates the use of machinery for most farming tasks. The foggy climate is damp and there are fewer growing degree-days here than nearly anywhere on the West Coast, resulting in small berries and modest yields. Yet in Paul’s experienced hands, this decade-old site has already earned a reputation far exceeding its relative youth. The superlative mix of Pinot Noir clones on these 23 acres includes 828, 943 and DRC, which thrive atop a 450-foot hillside in relative safety from the crippling frost below. The clonal diversity results in high-toned Pinot Noir with lifted aromatics, layers of fruit and defined structure. The mild temperatures afford extended hang time and exceptional ripeness without elevated alcohol levels. An unmistakably cool-climate offering, the 2016 vintage reveals the wine’s distinctly Californian profile with concentrated intensity and a precision that has become the benchmark of Pinot Noir grown in this rugged frontier.