2015 Pinot Noir Apple Barn Vineyard
Anderson Valley

Vineyard
Planted in 2001, our Apple Barn Vineyard is located just north of the town of Boonville in the southern end of Mendocino County’s Anderson Valley, a small coastal appellation renowned for its world-class pinot noirs. A generally cool site given its proximity to the ocean, Apple Barn warms considerably during summer afternoons. The vineyard’s open exposure, gravelly soils and half-dozen superior French clones of pinot noir yield ripe, intensely flavorful grapes that consistently produce deeply concentrated pinot noirs with lush fruit and round, supple tannins.

Vintage 2015
2015 was the latest in a string of excellent vintages in Anderson Valley. Mild winter and early spring weather fostered early budbreak, flowering and grape set. Ongoing drought conditions, coupled with a warm growing season and a notably light crop, led to an early harvest of small-berried grapes boasting intense varietal flavors.

Winemaking
Our 2015 Apple Barn Pinot Noir is a blend of five superior pinot noir clones: the French Dijon clones 115, 667 and 777 and the famed Swan and Pommard selections. Each clonal lot was night harvested, cold-soaked and fermented separately in small stainless steel tanks to maximize its unique character. Native yeast from the vineyard initiated the fermentations, which were completed using a cultured yeast strain. In 2015, 11% of the wine fermented with stems, which enhanced its structure and added a subtle spiciness. Gentle punchdowns of the skins during fermentation extracted optimal color, flavor and tannin. The clonal lots aged three months in French Burgundian oak barrels (39% new) tailored to their individual characteristics before blending. The blended wine aged another seven months in barrel before bottling in July, 2016.

Winemaker Notes
Displaying a firmer structure and denser, darker fruit character than its sibling pinot noir from our Annahala Vineyard, the 2015 Apple Barn Pinot Noir offers ripe black fruit aromas complemented by notes of loam, warm spices and sweet oak. Deep, lush and creamy flavors of black cherry, black raspberry and dark plum, framed by firm, yet supple tannins, grace the full-bodied palate, which culminates in a long finish enlivened by zesty spice and mineral tones. Impressive now, this opulent pinot noir will evolve beautifully over the next 3-5 years.

**Blend:** 100% Pinot Noir  
**Alcohol:** 14.9%  
**Vineyards:** 100% Apple Barn Vineyard, Anderson Valley  
**Total acidity:** 0.58 g/100 ml  
**Harvest dates:** September 10th – 12th, 2015  
**pH:** 3.62  
**Fermentation:** small stainless steel tanks with daily punchdowns  
**Bottled:** July 12, 2016  
**Barrel aging:** 10 months in French oak barrels, 39% new  
**Winemaker:** Julianne Laks