

Route Stock

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2015 PINOT NOIR ROUTE 116 SONOMA COAST

ROUTE 116

Route 116 meanders through the Sonoma Coast appellation. Originating near the town of Sonoma and ending at Hwy 1 near Jenner, a drive on Route 116 will show you many of the best Pinot Noir vineyards in this area.

2015 VINTAGE NOTES

2015 was an ideal growing season in most all of northern California and far western Sonoma County was no exception. Sonoma Coast is a large appellation stretching along the Pacific coast from Marin County in the south all the way up to Mendocino County in the north and it overlaps with slightly with Carneros and Russian River. The Pacific Ocean moderated both the low temperatures and the high, because during the growing season the water is approximately 56 degrees. The moderating influence means that there is virtually no frost and thus the growing season starts earlier and because the high temperatures are lower, it elongates the growing season. This enables the grapes to retain acidity and fully develop great flavors with the extra time on the vine, making this an ideal place to grow pinot noir.

2015 VINEYARD NOTES

This 2015 Sonoma Coast Pinot Noir comes from two different vineyards, both in the southern part of the appellation where the climate is moderated both by the Pacific Ocean and San Pablo Bay, which is a great benefit. The two vineyards are made up of three distinct pinot noir clones, Pommard, 667 and 777, giving the wine greater complexity of flavor.

TASTING NOTES

The wine has a vibrant garnet color with an amazingly explosive nose of wild flowers, orange blossom, raspberry and hazelnuts. The pallet is quite bright and lively with acidity and yet warm with flavors of orange peel, red fruits, well integrated French oak and thyme. The balance of the wine keeps it fresh and at the same time mouth filling with expansive flavors. The wine finishes with a beautiful mouth-watering savory character that brings you back for glass after glass! - Vance Rose, Winemaker

VARIETAL COMPOSITION: 100% Pinot Noir

CLONAL COMPOSITION: 18% Pommard Clone | 56% Clone 667 | 26% Clone 777

BARREL AGING: Aged in 100% French oak for a total of 10 months. 20% of the barrels were new

ALCOHOL: 13.8% PH: 3.45 TA: 6.7 RS: Dry

CASES PRODUCED: 1,623 (12/750ml)

RELEASE DATE: February 2017



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