

DAVIES

VINEYARDS

2016 PINOT NOIR

Nobles Vineyard

Fort Ross-Seaview, Sonoma Coast

The Davies family of Schramsberg Vineyards and J. Davies Estate in Napa Valley is pleased to release its eighth vintage of still wines made from Pinot Noir. The family's experience with Pinot Noir dates back to 1967, when Jack and Jamie Davies first used this elegant red varietal to make their inaugural vintage of Schramsberg Blanc de Noirs sparkling wine. Since then, Schramsberg's winemakers have built long-lasting relationships with some of the best Pinot Noir growers in the North Coast. Developing upon this passion, history and experience, second-generation vintner Hugh Davies and director of winemaking Sean Thompson are proud to present this vineyard-designate Pinot Noir wine from the 2016 vintage.

VINEYARDS

Nobles Vineyard produces bright and complex, richly layered Pinot Noir. It is located approximately 75 miles north of San Francisco, on the north Sonoma Coast, in the recently designated Fort Ross-Seaview AVA. With moderate daytime and nighttime temperature swings within this pocket of land, the 3.5 acres of Pinot Noir follow a steady path to optimum ripeness, full flavor and color expression. The vineyards are on the eastern slopes of the second mountain ridge in from the Pacific Ocean, between 950 and 1,050 feet above sea level. Less than two tons per acre of vibrant, yet supple, fruit is harvested from 25-year-old vines growing in Goldridge sandy loam soil.

TASTING NOTES

"This Pinot Noir starts off with aromas of plum, cherry and cola spice, followed gracefully with vanilla and rose petal. The palate offers a round full-mouth feel, with juicy ripe berry, layered with bright strawberry, baking spice, cocoa powder and nutmeg."

—Winemakers Sean Thompson and Hugh Davies

APPELLATION:	Fort Ross-Seaview, Sonoma Coast
VARIETAL COMPOSITION:	100% Pinot Noir
CLONES:	Martini 15, 777
HARVEST DATE:	September 15–16, 2016
BARREL AGING:	16 months (25% new, 33% once used)
COOPERS:	Atelier, Damy, Remond
BOTTLED:	January 24, 2018
ALCOHOL:	14.5%
TA:	0.64 g/100 mL
pH:	3.68
RELEASE DATE:	September 1, 2018
PRODUCTION:	300 (9-Liter)

