



DE LOACH
VINEYARDS

The Russian River Valley Original

2016 SANTA LUCIA HIGHLANDS PINOT NOIR

IN THE VINEYARD

At DeLoach Vineyards we strive to produce distinctive wines that spotlight unique *terroirs* in a socially and environmentally responsible way. We practice sustainable viticulture and utilize minimally intrusive winemaking techniques that lets the *terroir* shine through in each wine we craft.

The vineyard this wine was sourced from is planted on a terrace of the Santa Lucia mountain range, overlooking the Salinas River Valley with north-south facing rows. This cool climate Pinot Noir benefits from 1000 ft. elevation, allowing for morning sunshine to warm the vines as afternoon maritime winds cool them to lengthen the ripening process and reinforce the bright acidity of the fruit.

ABOUT THE VINTAGE

The 2016 growing season was an early harvest, similar to the previous few vintages. While grape yields were down throughout the state, the quality and depth of flavor of the fruit was exceptional. Despite a drier than average year and inconsistent weather patterns, grapes ripened and matured at optimal levels allowing remarkable flavor development resulting in balanced wines.

CONVERSATION WITH THE WINEMAKER

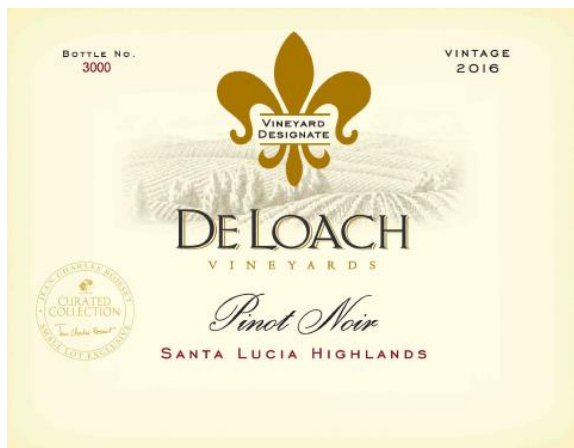
Old World winemaking heritage meets Monterey County *terroir* in this vibrant DeLoach Vineyards Pinot Noir. From the Apex Vineyard, this wine is a mix of the Pommard Clone and Clone 115. Harvest began on September 1 and the fruit was partially fermented in wooden open-top fermenters with hand punchdowns before being aged in 100% French oak, 35% new, for 10 months.

TASTING NOTES

Our 2016 Santa Lucia Highlands Pinot Noir opens with red fruit aromas of strawberry and Bing cherry that continue through to the palate. Earthy notes and a hint of black tea complement the fruit flavors that spread throughout the mouth and are accented with dark plum and orange zest. Fine, integrated tannins lead to a delightfully long finish.

JEAN-CHARLES BOISSET
Proprietor

BRIAN MALONEY
Winemaker



APPELLATION:
Santa Lucia Highlands

ALCOHOL:
14.5%

pH:
3.85

TITRATABLE ACIDITY:
5.0 g/L

AGING:
10 months in 100% French oak,
35% new

