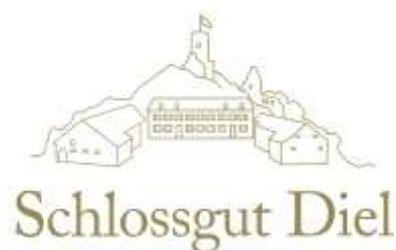


Wine Notes:

Pinot Noir Caroline

Estate bottled



The fruit for this premium red cuvée was selected exclusively from our finest Pinot Noir plots. The wine is named for our current winemaker Caroline and was first produced in 2001.

In both vineyard and cellar, we treat this wine with meticulous care, including a selective, multi-pass manual harvest in October to bring in perfectly ripened grapes. On the same day that the grapes arrive at the pressing house, they are destemmed by hand and fed into open wooden fermenting vats. Eight days of maceration follow, after which the wine begins its wild ferment. During this fermentation, the cap is foot-stomped in gentle, controlled punch-downs. After a 4-week settling period, the young wine is gravity-fed into small oak barrels for malolactic fermentation until the following summer.

Harvest:

Selective, multi-pass manual harvest of grapes from our estate's vineyards.

Vinification:

Manual destemming. Wild fermentation in open wooden vats. 20-month aging in small wooden barrels, with a small portion of reconditioned barrels rotated in each year.

Pairing Suggestions:

A popular pairing with sophisticated dishes from veal to beef, as well as with assorted hard cheeses such as Gruyère, Parmesan, Comté and Pecorino.

Optimal Dinking Window:

Six to fourteen years after harvest.

Tasting Notes Vintage 2016

Consistent red, sehr feiner Duft, intense and concentrated aromas; reminiscent of blackberries and black currant, smoky touch, accents of sandalwood; elegant structure, balanced tannins; delicately spicy finish.

2,105 standard bottles, 36 magnums and 6 double magnums were bottled unfiltered.



2016 Vintage

After a moderate, but rather dry winter, spring came with warm temperatures and lots of moisture. Because of this, there was an early sprouting on the vines. This unusual climate continued into the summer months. From the beginning of August until the beginning of harvest there were weeks with great sunshine and little rain which was perfect for the late summer months. Wine makers were very happy for this "Indian Summer." Those ideal weather conditions allowed for the harvest of perfectly ripened grapes, bringing incredible freshness