



2016 RESERVE PINOT NOIR SONOMA COUNTY

Chateau St. Jean's Reserve wines are crafted by selecting the vineyard lots from throughout Sonoma County that offer the most generous fruit expression and the ability to age.

VINEYARDS

In this vintage, we selected clone 667 from the Grace block 6E7 in the Sonoma Coast, as well as clone 115 and 777 from two of our favorite blocks in the Hallberg vineyard in the Russian River Valley. Finally, clone 777 also came from the Hill block in the Durell Vineyard in Sonoma Valley. The grapes from these vineyards provide structure and fine-grained tannins, along with beautifully concentrated fruit flavors.

WINEMAKING

Gentle fruit handling and cap management are key winemaking touchstones for Pinot Noir. Cold soaking before fermentation allows for the extraction of more color and flavor from this relatively thin-skinned grape. Both open and closed top fermenters are used for our Reserve Pinot Noir, always focusing on careful movement of the cap. This regime results in the best extraction of color, flavor and tannins from the skin. Each lot is assessed, and individual barrels are tasted at milestones, allowing those barrels showing the greatest intensity to be set aside for the Reserve bottling.

After 18 months of barrel aging in 100% French oak (37% new), the final blend selection is made and assembled. Bottled unfiltered and gently filtered, this wine receives an additional six months of bottle age before its release.

TASTING NOTES

A touch floral on the nose, flavors lead with notes of strawberry and dark black cherry, along with ripe plums and raspberry. Mineral notes are joined by black tea, baking spice and cardamom. Medium to full bodied, there is solid acidity and evident tannin. The wine is well-structured, leading to a lingering, notable finish.

SOURCING

62% Russian River Valley
22% Sonoma Coast
16% Sonoma Valley

VINIFICATION

Aged 18 months in French oak
(37% new) plus 6 months in bottle

ANALYSIS

Alc: 14.8%
TA: 5.4 g/L
pH: 3.64

