



LAETITIA  
VINEYARD & WINERY



## 2016 LAETITIA ESTATE PINOT NOIR

### TECHNICAL DETAILS:

APPELLATION: Arroyo Grande Valley

HARVEST DATE: 9/1-10/10/16

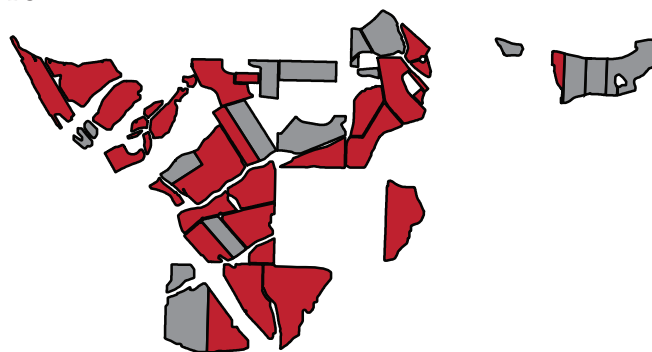
BRIX AT HARVEST: 24.2°

ALCOHOL: 13.9%

PH: 3.65

TA: 5.85

PRODUCTION: 7,500 cases



**GROWING SEASON:** Laetitia's 2016 harvest was right on schedule, with slightly greater than average yields of exceptional fruit. Rain fall was below normal, we received around 14 inches at Laetitia. Causing us to begin irrigation relatively early-- the last week of April. 2016 was a very warm year. Except for a cold final week of March, February through May was exceptionally hot for a Central Coast vineyard that is three miles from the ocean. There was some cooling in June. July through October was only slightly cooler than 2015 but much warmer than the 10 year average during these months. Harvest concluded during the third week of October.

**VINIFICATION:** The 2016 wines have been very exciting for us as well as many other Central Coast producers. Exceptional on all accounts, beautiful color and structure, vibrant acids and very expressive aromas and flavors. All lots were destemmed to allow the expressive fruit to come through and this concentrated fruit required only a 3-day cold soak. After fermenting for 10 days, the wine was off to age, keeping with our philosophy of minimal intervention winemaking.

**BARRELING:** This wine was aged for 11 months in a combination of François Frères and Rousseau French oak barrels, with 30% new oak.

**TASTING NOTES:** Bursting from the glass are notes of cranberry and juicy mulberry, followed by sarsaparilla and freshly-grated nutmeg. Bright, crisp acidity frames youthful flavors of pomegranate, red cherry and sandalwood with a hint of the classic Laetitia spice. Although very approachable now, this wine will age gracefully for years to come. Look to pair with cedar-plank salmon and roasted mushrooms with herbs and goat cheese.

