



SANGIACOMO

Roberts Road Vineyard

PINOT NOIR
SONOMA COAST

2016

The Sangiacomo family has been farming in Sonoma County since 1927, and for 50 years has farmed premium wine grapes in Sonoma soil. Three generations of the family have been dedicated to growing some of the finest grapes in Sonoma County and Napa Valley from vineyards that are 100% certified sustainable. We are committed to crafting the finest wines from our estate vineyards and cementing our position amongst the very best in new world California Chardonnay, Pinot Noir, and Cabernet Sauvignon.

THE VINEYARD

The 2016 growing season was welcomed with abundant and consistent winter rainfalls to replenish the earth and provide ample supply of water. Bud break arrived slightly early followed by April showers. This vineyard is in the northern part of the Petaluma Gap. The fog from the ocean near Bodega Bay pours into this region first, and exits last. Therefore most of the day is spent in fog and clouds which produce extremely small berries and low yields. The moderate temperatures promote long and even ripening with natural acidity balance and full, complex flavor maturity. Our farming approach is low-impact, and in harmony with Mother Nature.

TASTING NOTES

The body is expansive, textured with velvet and silk. Aromatics and flavors are well integrated showing freshly simmered strawberry jam, blueberry and bramble. The concentrated deep fruit notes are balanced with earth and minerals. A dash of warm spices lead into a long and focused finish.

VINEYARD SOURCE
Roberts Road Vineyard

CLONE
Pommard, 667, 777, Swan

HARVEST DATE
Roberts Road: Sept. 19, 2016
Amaral and Fedrick: Sept. 3, 2016

FERMENTATION
5 day cold soak followed by daily punch-downs by hand.

BARREL AGING
33% new oak, medium toast. 16 months in Boutes Grand Reserve and Remond barrels.

ALCOHOL
14.5%

pH
3.54

T.A.
5.9 g/L

WINEMAKER
James MacPhail

CASES PRODUCED
64 cases

RETAIL PRICE
\$70.00

RELEASE DATE
May 2018