

FORETELL



2016 PINOT NOIR FORT ROSS-SEAVIEW SONOMA COAST

Vineyard

- Property: Cinghiale Vineyard
- Appellation: Fort Ross-Seaview, Sonoma County
- Clonal Selections: clone 828 and 777
- Site: West facing rocky slopes at 1500 feet elevation facing the Pacific Ocean only 4 miles away
- Yield: 1.5 tons/acre

Growing Season

- The near-perfect 2016 growing season started early, saw ideal weather conditions throughout and wrapped up as the first significant fall rainstorm arrived on October 14. Thanks to a relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness.
- Harvest Date: October 2nd, 2015
- Harvest Brix: 26.0° brix

Winemaking

- Hand-harvested, picked at night
- De-stemmed whole berry to tank
- 72 hour cold soak at 55° F
- Fermented with indigenous yeast for 11 days with 14 days of total maceration
- Free run drained by gravity for 12 hours and press fraction blended away
- Aged 12 months *sur lie* in French oak barrels, then racked 3 months prior to bottling
- Coopers: 60% new French oak, Nadalie Medium Plus tight grain
- Un-fined and lightly filtered; bottled April 2018

Notes

- “Dark red fruit aromas are buoyed by bright minerality and freshness mingled with layers of warm baking spices and floral notes. The 2016 Foretell Pinot Noir leaps out of the glass with the intense personality that vineyard is known for. With a candied edge to the fruit on the palate, the rich structure is layered and elegant maintaining the distinct pinot noir character while showcasing the boldness that mountain grown wine can possess. This wine drinks beautifully now and will benefit from another 4-6 years of ageing.”
-Sam Baxter, Winemaker and Proprietor

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