



Varietal: 100% Pinot Noir (*Vitis vinifera* L.)

Appellation: Central Coast AVA / San Benito AVA

Vineyard: Siletto Vineyard (calcareous limestone)

Vintage: The weather was very cooperative. This is a fine vintage!

Clones: Dijon 115, 667 & 777 (Field Blend)

Harvest Date: August 31, 2016

Winemaker: Brad Loos

Fermentation: 4 day cold soak with 1-2 manual punch downs 1-2 times per day. Eleven day fermentation.

Yeasts: Natural & Selected RC 212

Élevage: Eleven months (70% Neutral, 30% New French Oak)

Cooperage: Tonnellerie François Freres (with medium toast plus)

Fining Agent: None

Filtering: Minimal

Date Bottled: November 8, 2017

Acidity: Titratable Acidity: 6.0 g/L and pH: 3.64

Alcohol: 14.0% by volume

Production: 300 hand-numbered bottles total

Suggested Retail Price: \$29.00 per bottle (750 ml) or \$65.00 per magnum (1.5 L)

Tasting Notes: Pretty floral and red fruit aromas. Cherry, cranberry and cola on palate. Use of 30% new French oak offers some vanilla and tannin structure. Medium bodied with medium finish. Interesting allspice nuances develop on palate. Try pairing with roasted ham, grilled salmon or pork loin with chutney. Also pairs nicely with turkey, Cornish game hen or chicken with a light cherry compote.

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