

MEIOMI

VELVETY & SMOOTH

2016 PINOT NOIR

60% MONTEREY COUNTY

Dark plum, savory edge, black tea leaves, fleshy texture

23% SANTA BARBARA COUNTY

Bright red fruit, baking spices, cranberry, creamy viscosity

17% SONOMA COUNTY

Bing cherry and strawberry, earthiness, mid-palate weight

From the dense fogs and brilliant sun, to the high winds, cool coastal air, and diverse terrain, California's coast presents many challenges. And yet it's still one of the best winegrowing regions for producing world-class Pinot Noir. Each of the vineyards chosen for this wine offers the best expression of their respective appellations, carefully blended to achieve balance, complexity, and richness of flavor.

GROWING SEASON

The 2016 bud break was earlier than average. With no frost events, the growing year was off to a great start. Warm and sunny days followed during fruit set resulting in even cluster development. After fruit set, the growing climate was classic: cool mornings followed by warm and sunny afternoons with no dramatic heat events. Verasion was early again, starting in late June. One or two heat spells signaled the vines to stop growing canopy and ripen the crop. The nights and mornings were cool, with daytime temperatures staying moderate in July, then heating up in the beginning of August. Harvest began early in an orderly fashion, but a brief heat and low-humidity event pushed speedy picking for blocks that were at optimum Brix. After the heat, the rest of the grapes were at optimum Brix, which allowed us the luxury to let the fruit mature and focus in on flavor and tannin development.

WINEMAKING

Each Pinot Noir lot was kept separate in the winery, allowing for tailored winemaking to enhance the unique characteristics of each parcel. The result is an evocative wine that is well-balanced, richly flavored, and deliciously complex. During fermentation, both punch-downs and pump-overs were used to ensure balanced extraction of flavor, aromatics, structure, and color. We aged on 100% French oak to allow the sweet and structural influences from the oak to mingle seamlessly with the rich fruit and ripe tannins.

TASTING NOTES

A rich garnet color with a ruby edge, the wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit, mocha, and vanilla, along with toasty oak notes. Expressive boysenberry, blackberry, dark cherry, juicy strawberry, and toasty mocha flavors lend complexity and depth on the palate. The well-integrated oak provides structure and depth seldom seen in Pinot Noir.

Meiomi Pinot Noir has a consistent profile of supple tannins, silky texture, and balanced acidity that makes it the perfect wine to enjoy with a wide array of food. It pairs particularly well with tomato-based pasta dishes, thin-crust pizza, grilled lamb, and turkey.



AGING 6 months on 100% French oak

ALCOHOL 13.8%

TOTAL ACIDITY 6.5 g/L

RESIDUAL SUGAR 6 g/L

pH 3.68

GREAT TASTE LIVES HERE