

2015 ESTATE PINOT NOIR

CARNEROS, NAPA VALLEY



APPELLATION:	Carneros, Napa Valley
COMPOSITION:	100% Estate Pinot Noir
FERMENTATION:	Traditional stainless steel tanks with 3 pumpovers daily
AGING:	10 months in 16% new French oak
ACID:	5.4 g/L
pH:	3.8
ALCOHOL:	13.5%
SOIL TYPE:	Clay loams on fractured bedrock
AGE OF VINES:	13-19 years
HARVESTED:	August 19 - September 3, 2015

WINEMAKER'S INSIGHT

Brilliant red in color, this Pinot Noir has great clarity. Strawberry and tart cherry absolutely leap from the glass. This wine is just loaded with an array of exotic spices. The complex nose leads to bold flavors of red fruits, the most notable being rhubarb. Hints of fresh cream and bright cherry jam round out the flavor palate. With a rich mouthfeel, the 2015 Pinot Noir finishes with silky, lingering tannin.

HARVEST

The 2015 season proved to be warm (or even just plain hot), meaning that harvest started and ended early. A major hurdle we had in Napa Valley was the series of rains in the early part of the season that washed off the pollen on the flowering grapes. This is called shatter and essentially means many of the grapes on each cluster never turned into fruit. The low yield ended up concentrating the flavors on the grapes that we did bring in to the winery and gave us some of the most concentrated wines we have seen in a long time.

HISTORY

Clos Du Val, French for “small vineyard estate of a small valley,” was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley’s most iconic winery estates. Still family-owned today, Clos Du Val farms 350 acres of estate vineyards in the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which our estate lies.