2017 ESTATE PINOT NOIR
CARNEROS, NAPA VALLEY

APPELLATION:	Carneros, Napa Valley
COMPOSITION:	100% Pinot Noir
FERMENTATION:	Traditional stainless steel tanks with 2 punch downs daily
AGING:	10 months in 46% New Oak (French and Hungarian)
ACID:	4.9 g/L
pH:	3.7
ALCOHOL:	14.3%
SOIL TYPE:	Haire loam

WINEMAKER'S INSIGHT

Beautiful in ruby red color, this Pinot Noir has great clarity. Nutmeg, black cherry, and cola aromas leap from the glass. Flavors of strawberry, vanilla, and cinnamon spice lead to a smooth and fruit driven finish. With a rich mouthfeel, the 2017 Pinot Noir displays a long velvety finish.

HARVEST

The 2017 harvest was the first in the area following a 5 year drought. The soils and water table had been replenished and the vines took off early in the season and weather patterns were about normal until late August. In early September heat spikes hit the valley and set record or near record temperatures. This caused some vineyards to progress rapidly abd show signs of hydration. With plenty of water available most vineyards were heavily irrigated and the temperatures cooled in mid-September to more normal levels. The quantity of grapes was quite low but quality looks to be excellent. A huge wildfire at the end of harvest threatened vines that still had fruit but luckily the vast majority of grapes were already safely in the winery for the year.

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.