



# LA FOLLETTE WINES

AN ONGOING DIALOGUE  
WITH SINGULAR VINEYARDS

2016

**PINOT NOIR**  
Sonoma Coast

## THE VINEYARDS

La Follette's Pinot Noir from the Sonoma Coast appellation showcases effortless tannins and racy acidity. The region's indigenous yeast struggle through primary fermentations, but this harnesses a coastal Pinot Noir boasting finer texture with more expressive aromatics and flavors. This barrel selection is emblematic of Burgundian balance.

## THE VINTAGE

2016 was a mild grape-growing year on the Sonoma Coast and the vines had a long season to grow and thrive. A summer of cool, foggy mornings and minimal heat spikes made for close to perfect growing conditions for the vines. This long, cool pattern was followed by a warm, dry period. Another short cool spell ended August, a time when temperatures usually soar and summon the harvest. Instead, the grapes were able to hang a little longer to fully develop flavor and soften tannins.

## THE WINE

Concentrated aromas of berry basket, hibiscus, and spice, underscored by notes of pipe tobacco, toffee, earth. Lively, red-fruited entry leads to a palate of raspberry and brush, with balanced volume and soft tannins. A burst of acidity on the late palate soars to an elegant finish with a mineral note. Classic Sonoma Coast Pinot Noir aromatics with refined body and texture.

## WINEMAKING

Harvest Dates: September 5 & 6, 2016

100% Pinot Noir | 777, Swan, UCD 23

Fermentation: all native primary and secondary ferments, matured in barrel, 9% once used oak, 55% twice used oak

Alc. 13.7%

