



2016 PICKBERRY MERLOT

VARIETAL
MERLOT (100%)

VINEYARD
PICKBERRY

APPELLATION
SONOMA MOUNTAIN

SOIL TYPE
CLAY + SONOMA VOLCANICS

PRODUCTION
600 BOTTLES

HARVEST DATE
SEPTEMBER 20, 2016

BRIX AT HARVEST
23.1°

PRIMARY FERMENTATION
NATIVE

MALOLACTIC FERMENTATION
NATIVE

ÉLEVAGE
18 MONTHS

COOPERAGE
NEUTRAL FRENCH OAK

pH
3.62

TOTAL ACIDITY
5.5 g/l

RESIDUAL SUGAR
0.4 g/l

ALCOHOL
13.3%



THE VINEYARD

Pickberry is a 30-acre vineyard on the northeast slope of Sonoma Mountain near Glen Ellen, California. The site is a rolling hillside plot on volcanic soil. The climate is cool with warm days and cool nights. Initially planted to Chardonnay in 1982, our block was field budded to the Pickberry clone of Merlot in 1996 using cuttings from an adjacent block.

WINEMAKING

We brought the fruit in early morning, destemmed it and put it aside for a 5-day cold soak. Then started with punch downs twice a day until dry. We barreled down into neutral French oak for an 18-month élevage, leaving it on its primary lees for an extended period of time to help develop varietal character and build volume on the palate. It was bottled unfiltered.

AROMATICS

blueberry, tarragon, mint

FLAVORS

plum, mocha, currants

SERVICE

decanting is recommended

RELEASE DATE

September 15, 2018