



ALDENALLI

At approximately 750 feet above sea level, Campbell Ranch vineyard sits right at the boundary of the marine layer in the remote coastal mountains above Annapolis, California. The marine influence ensures that the cool, coastal climate delays ripening well beyond the warmer vineyards to the east. The fifteen-year-old vines grow on sandy, low-vigor Goldridge soil, which helps reduce yields to near two tons per acre.

Since 2013, the Campbell Ranch has become a cornerstone of the AldenAlli Pinot Noir program. Coveted for its quality and transparent reflection of the Sonoma Coast AVA, we revere the elegance of this ranch. 2016 offered the perfect growing season to show the delicate yet complex nature of the terroir. Bright, red fruit with licorice, spice and forest floor make it the perfect wine for those seeking expressive subtlety.



2016 ALDENALLI CAMPBELL RANCH PINOT NOIR, SONOMA COAST

THIS WINE IS...

Focused around subtle fruit flavors with structured tannins and lively acidity.

THIS WINE IS NOT...

Over-the-top, heavily oaked, nor over ripe.

WINEMAKER: Shane Finley
APPELLATION: Sonoma Coast
VINEYARDS: Campbell Ranch
CLONES: 115

HARVEST DATE: September 10
HARVEST BRIX: 24.7 – 25.0
BARREL AGING: 14 months in 25% new French oak by Boutes and Taransaud coopers

ALCOHOL: 14.2%
pH: 3.61
TA: 5.8 g/L