



# ALDENALLI

A cuveé of three distinct coastal vineyards, the 2016 AldenAlli Sonoma Coast Pinot Noir offers more than the sum of its parts. A favorably long, unhurried growing season in 2016 allowed elongated flavors to develop naturally on the vine. Our foremost goal was to create a pristine expression of Sonoma Coast elegance and this leisurely vintage.

The 2016 Sonoma Coast Pinot Noir is medium-bodied, offering subtle fruit flavors, bright acidity and structure that sing in intricate harmony. Inviting aromas of firm blackberry, cedar and pitted cherry are accentuated with floral notes. The nuanced palate balances bright cherry, blackberry and pluot fruits with hints of savory fennel fronds and sea mist.

## 2016 ALDENALLI PINOT NOIR SONOMA COAST

### THIS WINE IS...

*Medium-bodied and typical of Sonoma Coast with bright acidity, subtle fruit flavors and elegant structure.*

### THIS WINE IS NOT...

*Big, heavily oaked, nor overly ripe.*



WINEMAKER: Shane Finley  
APPELLATION: Sonoma Coast  
VINEYARDS: Campbell Ranch Penngrove, Sunchase  
CLONES: 115, 777, 828

HARVEST DATE: September 7th - October 1st  
HARVEST BRIX: 24.3 - 25.4  
BARREL AGING: 14 months in 20% new French oak by  
Boutes, Rousseau, Taransaud,  
Remond & Atelier coopers

ALCOHOL: 14.1%  
pH: 3.56  
TA: 6.0 g/L