

2016 *Nocturne*

VINEYARD AND VINTAGE NOTES

2016 greeted us with a wet, warm spring. Lots of rain made it difficult to get into the vineyards which, along with a warm January and February, made it difficult to complete pruning prior to budbreak in early April. Overall the year was mild and steady with no major heat spikes. 2016 was definitely the vintage of the decade here in Santa Clara Valley.

WINEMAKING NOTES

By 2016 we had finished construction of the winery building and were able to spend more time in the vineyards working with our growers. The late start and more focus on grape growing worked well for us in our quest for less (over)ripe fruit. Better fruit gave us more complex flavors and less alcohol, especially in our Syrah.

All three wines in Nocturne were fermented and oaked separately with the initial blending occurring after 12 months in barrel. The blended wine was then re-introduced to barrel for an additional 6 months before bottling.

WINEMAKER TASTING NOTES

The previous vintage of Nocturne won several major awards and was a wine club favorite, but we think this vintage surpasses it in every way. The nose is smoky and complex with plenty of dark fruit and just a hint of toasted oak. The palate is smooth and luscious with deep fruit, cloves, and chocolate. The ancient vine Carignane gives this wine a strong backbone and lingering finish without the need for excessive oak.

The most complex of our red wines, we like to pair Nocturne with rich meat dishes such as beef or venison stews on a cool fall evening.



Varietal:	71% Syrah, 20% Mourvedre, 9% Carignane
Appellation:	Santa Clara Valley
Harvest Date:	Sept 26 th , Oct 26 th & 28 th 2016
Alcohol:	14.9%
TA:	6.4 g/L
pH:	3.82
RS:	0.7%
Oaking:	45% new French, Medium+ toast, oak for 12 months.
Bottling Date:	September 10 th , 2019
Production:	154 cases
Aging Potential:	15 years