

Baldacci

FAMILY ESTATE VINEYARDS
NAPA VALLEY

FAMILY OWNED | ESTATE GROWN | EST. 1998

VINEYARD NOTES

Our Honey B Vineyard is located in the Carneros AVA of the Napa Valley. This cool climate growing region is widely recognized for premium Chardonnay and Pinot Noir wines which are influenced by the cooling effect of the Pacific Ocean combined with summer fog, warm days, and a long, temperate growing season. We have 20.68 acres planted to Chardonnay, Pinot Noir, Merlot, Syrah and Gewürztraminer.

2016 was tracking as an earlier than normal harvest but August brought with it unusually cool weather that pushed harvest back and extended hang time. That, in turn, gave us more options to pick with yields much more generous than the prior vintage. This vintage allowed us to create multiple lots from the same blocks and we are pleased with the balance and structure from this harvest.

WINEMAKING NOTES

All of our fruit passes through a small de-stemmer and is never crushed. The fruit is harvested by hand with scissors, rather than knives, to prevent bruising and laceration. 70% whole berry fermentation with 4-7 days of cold soak and 15 – 20 days of skin contact account for a deeper color and richer flavor profile in the final wine. A gentle drain and press are followed by a gravity fed racking to barrel. Native inoculation of malolactic fermentation ensues, and the wines are then bottled after 10 months in barrel.

WINEMAKER TASTING NOTES

Samba: Named for our version of the reverse turn, we mark our Pinot Noir by concentrated flavors and strength. Our hallmark dark berry fruit aromas and flavors have a richness and structure this year, that make this Pinot stand tall. Make your move with a perfectly grilled lamb chop or savory stuffed mushrooms.

Honey B Vineyard, Carneros, Napa Valley
2016 Elizabeth
PINOT NOIR

Technical Information

Varietal Blend:	100% Pinot Noir
Vineyard:	Honey B Vineyard (estate owned)
Appellation:	Carneros, Napa Valley
Clonal Selection:	Calera, Pommard, Swan, 777
Alcohol:	14.5%
T.A.:	5.8 g/L
pH:	3.67
Residual Sugar:	1.3 g/L
Brix at Harvest:	25.7°
Oak Regime:	100% French Oak/30% new/10 months barrel age
Bottling Date:	August 30, 2017
Production:	1,753 cases (12 x 750ml)
Suggested Price:	\$50
Accolades:	N/A

