



2016 Pinot Noir Bien Nacido Vineyard Santa Maria Valley AVA

This is our seventh vintage from the historic Bien Nacido Vineyards in Santa Maria Valley AVA and we think every vintage just keeps getting better. In 2010, Flying Goat Cellars began sourcing grapes from old vines at Bien Nacido Vineyard Block N. We source Martini clone (clone 13) from the original 1973 plantings that came from stock grown by the University of California, Davis, and grow on their own roots. The vineyard has 12x7 spacing and vertical shoot positioning (VSP) trellis system. Soil type is Elder loam and Elder shaly loam on a 9-15% slope, allowing for great drainage. The Miller family own and farm this vineyard, along with Solomon Hills.

Tasting Notes

Let the garnet rim and ruby core of this wine lure you into a more profound experience. Enjoy the layered aromatics of this sultry wine, including Black Velvet rose, mulberry, dried sage and worn tanned leather. Cranberry, Santa Rosa plum, briar patch with juicy acidity and a long finish, will tantalize you on the palate. Pair with slow cooked pork belly, smoked pork loin or caramelized veal chop. Dark chocolate with sea salt or Lamb Chopper sheep's milk cheese are also tasty pairings.

Details

Harvest:	September 3, 2016	Alcohol:	14.5 % by volume
Bottled:	April 13, 2018	pH:	3.62
Released:	September 14, 2019	TA:	0.66 g/100ml
Clone:	13	Brix:	23.5
Production:	98 cases	Price:	\$60