

KNUTTTEL

FAMILY

2016 SONOMA COAST PINOT NOIR

“Bill’s Hidden Track”



Production: 450 cases

Richard Rued’s vineyard off Olivet Lane is a laboratory for Pinot Noir clones, and he always allows us to select those that we feel make the best blend. The clones, all Dijon selections, contribute a complex array of aromas and flavors to this 100% varietally pure Pinot Noir, entirely produced with traditional Burgundian techniques.

After blending thousands of wines over nearly forty years, William Knuttel still marvels at how the components and characteristics of wines mesh together like the tracks in a rock and roll recording. Put every track together, and something sublime emerges-- and, especially with Pinot Noir, any of the “tracks” can hook you into the wine’s charms!

This Pinot Noir is based predominantly on fruit from Richard Rued’s vineyard, with small amounts of Dijon 777 Pinot Noir from additional blocks blended for muscularity. Hand-harvested clusters were gently de-stemmed, and whole berries were cold soaked for 3-4 days prior to fermentation. Extraction was gently carried out with pumpovers to maximize fruitiness. After pressing, the new wines racked to French oak for spontaneous malolactic fermentation. The wine was aged for eleven months in 35% new French oak, and bottled without fining.

Bright aromas of wild blackberry and ripe strawberry mingle with hints of pomegranate, violets, and red plum. Flavors coalesce on the palate, and an elegant structure and mouthfeel give way to ripe, focused tannins in the finish. The wine’s balance and fine acidity pairs with seafood and light dishes, and is hearty enough for roasted meats and more substantial fare.

Brix at harvest: 24.5%

Bottling pH & Titratable acidity: 3.76, 5.7 g/L

Alcohol: 14.5% by volume

Aging: 11 months in French oak, 35% new oak

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