

WINE

100% PINOT NOIR | UNFILTERED
AGING - 14 MONTHS IN 30% NEW FRENCH
OAK
pH - 3.68 | TA - .57g/100ml

VINEYARD

CLONE- COURY | PLANTED IN 1965
SELF ROOTED
DRY FARMED
LAURELWOOD SOIL

2016 Estate 'BlackJack' Pinot Noir

Vintage Overview

Cassis and an essence of high dessert pine is prominent on the nose of our 2016 Blackjack Pinot Noir. A single clone wine, this vintage highlights the distinct differences of block 21, which is planted to Coury clone. Lingering notes of black olive and blueberry compote integrate well with the smooth decadence on the palate, derived from our barrel program. The front palate showcases blue and black fruit, which amplifies the continuity between aromas and flavors. The wine shows great length and showcases the 2016 vintage with ripe flavors from the summer heat, along with mid palate acidity arising from the the cool nights of veraison.

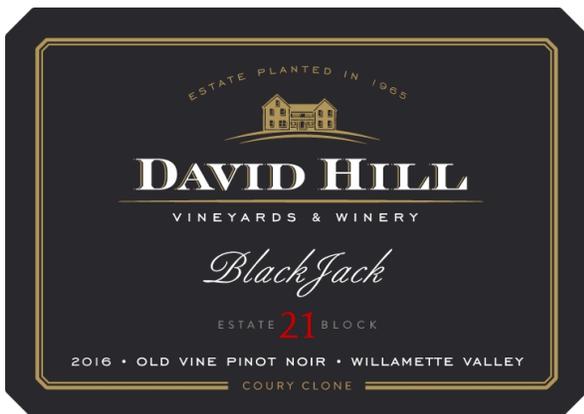
In the Vineyard

The 2016 vintage started early with a warm spring that carried through to late summer. The heat through growing season was gentle enough to provide amazing complexity, while still providing acidity. September was cool and allowed a few extra weeks of hang time, which permitted picking of the grapes in late September.

In the Winery

As a vineyard designation this wine was aged for 14 months in 30 percent new French oak, this wine was made solely of the Coury clone from block 21 on our estate.

davidhillwinery.com



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