



2016 Pinot Noir, Nick's Block

Varietal: 100% Pinot Noir Clones: 40% 667 30%777 and 30% 115 Acidity:5.55 g/L pH: 3.77 Alcohol: 13.9% Residual Sugar: Dry	Harvest: August 29, 2016 Bottled: September 28, 2018 Cases: 280 cases
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Vineyard & Flavor

From the heart of the Russian River Valley Pinot Noir clonal selections 667,115 and 777 provide layers of unique fruit that express aromatic spices of black cherry and cola. Sophistication of this fruit flows from the glass with well-integrated smokey oak aromas from 35% new French Oak barrels.

Winemaking

Hand-picked in the chill of dawn provides cold fruit prior to fermentation. De-stemmed with open rollers on the crusher allowing the berries to pass through. Cold soak for four days fermented with Assmanshausen yeast. Open top fermenters are pinched down twice daily with Malolactic completing in barrel. Two years of aging in 35% new French Oak.

VIDEO'S

Enjoy the Harvest Video of Nick's Block
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