

PINOT NOIR CENTRAL COAST



THE 2016 CENTRAL COAST PINOT NOIR IS 40% MISSION RANCH (ARROYO SECO), 57% CEDAR LANE (ARROYO SECO), AND, 3% ANTLE VINEYARD (CHALONE). AS ALWAYS, THE WINE IS LARGELY POMMARD CLONE, BUT ALSO 2A, AND SOME DIJON 115 AND 777 FOR FRUIT AND JAMMINESS. THE WINE WAS AGED IN 2-6 YEAR OLD FRENCH OAK BARRELS FOR 9 MONTHS. THE VARIOUS LOTS WERE HARVESTED IN THE 22 BRIX RANGE, AND FERMENTED WHOLE BERRY WITH 40% WHOLE CLUSTER ON THE ANTLE LOT. THE PRIMARY FERMENTATION WAS UNINOCULATED AND THE MALOLACTIC FERMENTATION WAS SPONTANEOUS. WE DID NOT RACK KEEPING THE WINE ON THE LEES WITH OCCASIONAL BATONAGE UNTIL BOTTLING TO ROUND OUT THE MOUTHFEEL.

TASTING NOTES

THE FOLK MACHINE PINOT NOIR IS ALWAYS FAIRLY LIGHT WEIGHT AND LIGHT IN COLOR WITH RELAXED TANNINS AND MEDIUM ACID. THOUGH THE 2015 DEVIATED SOMEWHAT FROM THAT STYLE, THE 2016 IS VERY CONSISTENT WITH WHAT WE EXPECT FROM THIS WINE. IT IS STILL VERY LIVELY AND AN EASY WINE TO SERVE WITH MOST FOODS. KEEP EXPECTING A FUN PINOT THAT IS ELEGANT, PRETTY, AND DRINKABLE. THOUGH LIGHT IN COLOR DUE TO NO ATTEMPT TO EXTRACT OR OVER MANIPULATE, THE WINE DOES NOT LACK FOR FLAVOR OR BODY, BUT RATHER SHOWS THE SILKY MORE SUBTLE SIDE OF THE VARIETY. DRINK OFTEN, PAIR WITH ANYTHING (SERIOUSLY.) KL

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