

TWOMEY

2016 MONUMENTTREE VINEYARD PINOT NOIR

ANDERSON VALLEY

TASTING NOTES

APPEARANCE

Beautiful burgundy red

AROMAS Effusive forest floor and juicy red plum

PALATE Plum, black cherry, licorice, mushroom, wet earth with touch of oak and chaparral

FINISH Lingering sensation of balanced fruit and acidity

MOUTHFEEL Immediately filling on entry, with a bright energy and strong depth of character

AGEABILITY Drink now or when properly cellared, enjoy over the next 5 to 7 years

PAIRINGS

Wild mushroom and farro risotto

VINTAGE DESCRIPTION

The 2016 growing season began with much-needed rains that replenished the parched ground. The well-drained hillside soils prevented over saturation, and wet conditions continued until March. Budbreak occurred mid-March, allowing bloom and set to take place during ideal spring conditions. The gentle winds and mild temperatures during this time of year yielded an average-size crop. Summer temperatures remained warm with only a few intermittent heat spikes that encouraged clusters to ripen. Thanks to a longer open harvest window, we were able to wait for ideal ripeness and pick the fruit at our leisure.

HARVEST DATES

September 5-13, 2016

ALCOHOL 14.1%

AVERAGE BRIX 24.3°

BARREL AGING

18 months in barrel; 11 months on primary lees

BARRELS

100% French Oak; 23.5% New Oak

WHOLE CLUSTER 26%

RELEASE DATE

February 2019