



DIVUM

The 2015 DIVUM Pinot Noir was harvested from two distinct Pinot Noir vineyards in the cool climate growing region of Monterey. Winemaking was designed around best expressing the attributes of each.

Tasting Notes

Aromas of violets, plum and rose, accented by toast and spice. Full body with raspberry and cherry on the palate. Integrated notes of French oak toast and brown spice. Well balanced, long silky finish. Made in a classic Pinot Noir style.

- Grapes de-stemmed into fermenters.
- 100% native fermentation (not inoculated)
- 7 days fermentation
- 7 days extended maceration
- Pressed, settled and racked
- 10 months French oak aging
- Racked, filtered to bottling, screw cap closures

VARIETAL	<i>100% Pinot Noir</i>
APPELLATION	<i>100% Monterey County</i>
VINEYARDS	<i>15% Danny's Vineyard (13.7 tons)</i> <i>85% Grava Vineyard (76.8 tons)</i>
HARVEST DATE	<i>September 8, 2015</i>
BOTTLING DATE	<i>August 30, 2016</i>
CASES	<i>6,082</i>
ALCOHOL	<i>13.9%</i>
PH	<i>3.6</i>

DIVUM PINOT NOIR UPC 5243100601



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Tom & Rob Francioni