



# DIVUM

2016 PINOT NOIR

The 2016 DIVUM was harvested from two distinct Pinot Noir vineyards at the foot of the Gabilan mountain range, in the cool climate growing region of northern Monterey County. Viticulture and winemaking were designed around classic methods that best express the fruit.

### Tasting Notes

Aromas of plum, ripe cherries and lavender are accented by toast and spice. Full body with more plum and cherry on the palate. Integrated notes of French oak toast and brown spice. Well balanced. Complex fruit, soft wood 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 rough racked
- 9 months stainless steel French oak aging
- Racked, filtered to bottling, screw cap closures



|                             |   |
|-----------------------------|---|
| <b>VARIETAL</b>             | <i>100% Pinot Noir</i>  |
| <b>APPELLATION</b>          | <i>100% Monterey County</i>   |
| <b>VINEYARDS</b>            | <i>80% Danny's Vineyard (29 tons)<br/>20% Grava Vineyard (7 tons)</i> |
| <b>HARVEST DATE</b>         | <i>September 7 - 14, 2016</i>   |
| <b>AVG. BRIX AT HARVEST</b> | <i>26.5°</i>  |
| <b>BOTTLING DATE</b>        | <i>July 14, 2017</i>  |
| <b>CASES</b>                | <i>2,500</i>  |
| <b>ALCOHOL</b>              | <i>13.9%</i>  |
| <b>PH</b>                   | <i>3.60</i>   |

DIVUM PINOT NOIR UPC 5243100601