

2016

WALALA VINEYARD

Sonoma Coast Pinot Noir

VINEYARD NOTES

Walala Vineyard is the most remote of our estate vineyards, owned and farmed by Price Family Vineyards & Estates. Purchased into our portfolio in 2015, it is 17.2 planted acres of pristine Pinot Noir.

Walala comes from the Kashaya Pomo Indian saying, "where the water flows down." This is a reference to the local town of Gualala, which resides at the mouth of the Gualala River. Perched atop a ridge near Annapolis along the Sonoma Coast, just a few miles from the Pacific Ocean, the Walala Vineyard resides in what some refer to as the extreme Sonoma Coast. This heavily maritime-influenced vineyard produces wines of powerful texture and floral aromatics.

VINTAGE NOTES

2016 was a relatively smooth year that unfolded at a steady pace with mild temperatures. While we didn't have many exceptionally hot days, it was one of the earlier harvests on our record. Flowering and fruit set beautifully and yields were above normal, which was a nice change from previous years. We harvested our first grapes in mid-August, picked about 25% of our grapes and then a sudden cool spell arrived. This allowed cooler climate vineyards that had yet to be harvested to remain on the vine longer and develop deep and expressive flavors. The berries were smaller and heartier than normal which resulted in great depth of color and structure. We are extremely excited by the 2016's - they are something special! Pretty, expressive, and pleasurable.



THREE STICKS



APPELLATION:	WHOLE CLUSTER:	ALCOHOL CONTENT:
Sonoma Coast	25%	14.6%
VARIETAL CONTENT:	BARREL AGING:	PRODUCTION:
100% Pinot Noir	15 Months	188 Cases
CLONES:	BARREL COMPOSITION:	SRP:
828, 777, 115	100% French Oak, 61% New	\$70
SOIL:	TOTAL ACIDITY (TA):	RELEASE DATE:
Laughlin sandy loam, Hugo gravelly loam	6.3 g/L	August 14, 2018
FERMENTATION:	PH:	
Open Top Fermenters	3.52	

We believe in stewardship of the land, the vineyards, and the people. We are for real connections, real history, real wines; experiences you will never forget. We welcome you to our home, the Adobe, for an historic tasting in Sonoma.