

FRITZ



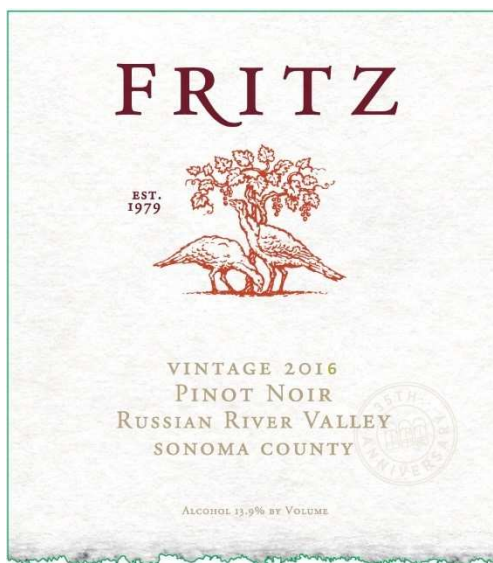
2016 Pinot Noir *Russian River Valley*

Tasting Notes

Aged in 30% new French oak for 10 months, this full-bodied Pinot Noir opens up with aromas of raspberry, rhubarb, wet stone and subtle notes savory spices and forest floor. Rich in texture with balanced acidity, this wine offers flavors of currents, rhubarb and minerals. Lingering flavors of raspberry and cocoa powder are wrapped in subtle elegant tannins.

Technical Data:

Appellation:	Russian River Valley
Varietal:	Pinot Noir
Harvest Date:	September 2016
Barrel Aging:	11 Months
Alcohol:	13.9%
Production:	1,500 Cases
TA:	3.64 g/L



Production Notes

The fruit was de-stemmed only so that whole berries were transferred to open top fermenters, to help capture bright fruit aromas and flavors. After 5 days of a cold soak the tanks were warmed which allowed the juice to ferment naturally. The tanks were punched down 2-3 times per day for 10 days allowing skin contact for color and flavor extraction. The wine was then drained off the skins and placed in 30% New French barrels.

24691 Dutcher Creek Rd, Cloverdale, CA 95425 ♦ (707)-894-3389 ♦ info@fritzwinery.com ♦ www.fritzwinery.com

Proprietor: Clayton B Fritz