



2017  
**PINOT NOIR**  
**GABILAN**  
**MONTEREY COUNTY**

**PLACE**

This Pinot Noir comes from a special site coined “Danny’s Vineyard” which is famed by the Francioni brothers in honor of their late father. These 25 year old Pinot Noir vines are located on the east side of the Salinas Valley. This site is subject to the strong marine influences of the Monterey Bay, which moderates the mild days with cool evening temperatures. Meticulous practices coupled with soils consisting of decomposed granite and limestone make this area an ideal site for the Pinot Noir varietal.

**VINIFICATION**

These Pinot Noir grapes were hand harvested in the cool early morning hours at birx that ranged from 22.5-23.5%. About 25% of the grapes were left whole cluster for fermentation. The grapes were then placed in small open top fermenters where they were cold soaked for 4-5 days before fermentation began naturally. Primary fermentation lasted between 15-17 days before the wine was drained and the must slightly pressed. The wine was then transferred to 100% neutral French oak barrels where it finished native malo-lactic fermentation. Once ML was complete, a small sulfur addition was made and the wine was left to age sur lie for 9 months before being bottled unfined and unfiltered.

**TASTE**

In the glass the 2016 Joyce Gabilan Pinot Noir shows aromas of dark red rose petal, Bing cherry, shitake mushrooms and toasted nori. Subtle hints of sage and lavender give a slight herbal note on the palate which adds to the vibrancy of the wine. The finish is long and savory, showing lift and finesse.

**APPELATION**

Monterey County

**VINEYARD**

Danny Francioni Vineyard, Gabilan Mountain Range

**CLIMATE**

Cool, Region 1+

**CLONES**

667, POM 4

**PH**

3.55

**ALCOHOL**

13.2

