

# 2016 CLOS DU VAL

## ESTATE PINOT NOIR



**WINEMAKER:** Ted Henry  
**REGION:** Napa Valley  
**VARIETALS:** Pinot Noir  
**MATURATION:** 9 months in French oak barriques (45% new)  
**ANALYSIS:** 14.5% alc/vol | TA: 4.77 g/L | pH: 3.79

**VINTAGE NOTES:** The 2016 growing season started two to three weeks early and progressed perfectly through the ripening process. The lack of rain during flowering resulted in a plentiful crop and instead of having very warm temperatures over the summer, cooling patterns throughout the season lengthened the harvest. The longer growing season yielded high quality grapes with the last blocks arriving at the winery on October 14th which happened to be the first rain for the season. The fruit for the Estate Pinot Noir was picked between the 8th and the 14th of September.

**TASTING NOTES:** Brilliant light red in color, this Pinot Noir has great clarity. Chocolate, raspberry, and fresh strawberry leap from the glass. The complex nose leads to bold flavors of red fruits, the most notable being bright cherry with a round flavor palate. With a rich mouthfeel, the 2016 Pinot Noir displays a long velvety finish.

**CRITICAL ACCLIAM:** Not yet reviewed

**ABOUT CLOS DU VAL:** Clos Du Val, French for “small vineyard estate of a small valley,” was founded in 1972 in the renowned Stags Leap District. The winery was first recognized for its Napa Valley Cabernet Sauvignon at the famed Judgment of Paris in 1976, establishing its place as one of Napa Valley’s most iconic winery estates. Still family-owned today, Clos Du Val farms 350 acres of estate vineyards in Napa Valley’s Stags Leap District, Carneros and Yountville sub-appellations. The winery also continues to craft wines of balance and complexity, showcasing the fruit from the outstanding terroir on which the estate lies.

