



MV PRIVATE LABEL WINES

ESTABLISHED 1978

2016 PINOT NOIR, CHALONE

OUR DRYHOLE VINEYARD IN THE MONTEREY MOUNTAINS IS PLANTED ON A NORTH-SOUTH AXIS TO ALLOW FOR MORE SUNLIGHT DURING THE COOL, COASTAL GROWING PERIOD. THE TEMPERATURE REDUCTION THAT OCCURS INTO THE NIGHT AND THROUGHOUT THE MORNING ALLOWS FOR A LONGER GROWING SEASON, ULTIMATELY PROVIDING THE CROP ADDITIONAL TIME TO DEVELOP EVEN RIPENESS AND BOLD FLAVOR. THE EXTRACTION OF COLOR AND TANNINS THROUGHOUT THE PRIMARY FERMENTATION HELP RICHEN THE WINE FOR THE 12 MONTH OAK BARREL AGING.

STATISTICS

APPELLATION: CHALONE

SOIL TYPE: CLAY LOAM

WINEMAKERS: PHILIP ZORN, ANGELO PERA

ALCOHOL: 13.9%

AGING: 12 MONTHS -- FRENCH OAK

HARVEST DATE: OCTOBER 10, 2016

PROFILE

FOLLOWING THE 12 MONTH AGING IN FRENCH OAK BARREL, THIS WINE GIVES VANILLA AND PEPPER HINTS, WHILE SHOWING PLUM AND RED FRUIT FLAVOR. THIS RICH, EXTRACTED WINE IS A REFINED COASTAL PINOT NOIR.

