



2016 Pinot Noir

Filigreen Farm

Anderson Valley

Anderson Valley Pinot Noir can be magical. Filigreen Farm is a biodynamic land trust lovingly cared for by Chris and Steph Tebbuts. A visit to the farm is always nourishing for both the bountiful fruits available for snacking (mulberries, blueberries, apples, pears, cherries and more!) and the fascinating and stimulating conversations. The Pinot Noir block is adjacent to the block of Pinot Gris we have made since 2014 and the resulting wine boasts a savory vein that would make the varietals Burgundian ancestry proud.

Appellation: Anderson Valley

Vineyard: Filigreen Farm (biodynamic)

Varietal: Pinot Gris

Clone: 4 & 152 on 5BB

Age: Planted 200

Elevation: 400 feet

Soil: Alluvial with gravel & clay loam

Harvested: August 30, 2016

Crushed: August 30, 2016

Pressed: September 8, 2016

Blend: 100% Pinot Noir

Fermentation: Wild yeast, 22% whole cluster

10 days in Taransaud Cuves

Barrel aging: 7 months in mix of once used and

Neutral French oak barrels.

Bottled: May 2, 2017

Production: 207 cases

Release date: March 2018



Tasting Note:

An explosive nose of currants, black cherry, rose petals and an intriguing smell of greenery that evokes pleasant memories of driving through the redwoods of Anderson Valley. The palate is nuanced with cranberry and that pop of black cherry. There is a great savory vein running throughout that juicy profile. Pair this ethereal wine with spring lamb.