

Belle Glos

2016 EULENOCH PINOT NOIR • NAPA VALLEY

MY GOAL WITH EACH OF THE BELLE GLOS PINOT NOIRS IS TO EXPRESS THE UNIQUENESS OF EACH VINEYARD SITE AND CRAFT A GENUINE STYLE OF CALIFORNIA PINOT NOIR THAT IS LAYERED, COMPLEX, FRUIT-FORWARD, AND RICH. MADE EXCLUSIVELY WITH FRUIT FROM OUR VINEYARD IN CARNEROS, EULENOCH IS A BEAUTIFUL EXPRESSION OF NAPA VALLEY PINOT NOIR.



JOSEPH WAGNER, OWNER & WINEMAKER

THE VINEYARDS

The only AVA that straddles both Sonoma and Napa counties, Carneros owes its uniqueness to its location along San Pablo Bay – a tidal estuary forming the northern reaches of the San Francisco Bay. This 10-mile-wide bay offers persistent, cooling fog and unrelenting breezes, making Carneros the coolest, windiest district in the Napa-Sonoma region.

Our Eulenoach Vineyard is located in the Carneros region of Napa Valley and is predominantly comprised of clay soils which retain water but are remarkably shallow. When combined with the cool coastal breeze, these characteristics provide us with ripe fruit that is complex and nuanced. Our Eulenoach Pinot Noir offers structure, suppleness, length, and depth.

THE 2016 GROWING SEASON

The 2016 growing season began with winter rainfall that was well below average. Due to the warm and drier than normal winter conditions that prevailed into the early spring period, bud break occurred about 10 days earlier than normal. Late spring rainfall occurred through the month of April and extended into early May which created uniform grape vine growth. Vine growth was healthy due to warm days and cool nights throughout June and July. Cool weather in the late summer led to some extra hang time for uniform crop development and ripening. Veraison started in early August and due to the cool weather in the evenings, the fruit retained its natural acidity and developed intense color with ripe flavors. We harvested the fruit at the end of September.

WINEMAKING

We harvested in the early morning hours so the fruit would arrive at the winery while the grapes were still cool, preserving fresh-from-the-vineyard flavors. After destemming the berries, we cold-soaked the intact fruit for up to two weeks to soften the skins and allow for ideal extraction. Fermentation occurred in a combination of closed and open-top stainless steel tanks. We used both punch-downs and pump-overs to extract color and tannins, and also to control temperatures and maximize flavors. We barrelled only the free-run juice, then aged the wine in 100% French oak (60% new) for nine months. After the first racking, malolactic fermentation was complete and we racked for a second time before making the final blend.



I named this wine in honor of my grandmother, Lorna Belle Glos Wagner, who inspired and guided me.



TASTING NOTES

Dark scarlet red in color, with aromas of blackberry, cherry, and boysenberry highlighted with layers of cocoa. A rich and opulent wine offering flavors of marionberry accented by hints of brown sugar and chocolate nibs. This wine is velvety with supple, refined tannins and a silky, lush finish.

