

2017 ESTATE PINOT NOIR

CARNEROS, NAPA VALLEY



APPELLATION:	Carneros, Napa Valley
COMPOSITION:	100% Pinot Noir
FERMENTATION:	Traditional stainless steel tanks with 2 punch downs daily
AGING:	10 months in 46% New Oak (French and Hungarian)
ACID:	4.9 g/L
pH:	3.7
ALCOHOL:	14.3%
SOIL TYPE:	Haire loam
AGE OF VINES:	15 years
HARVESTED:	September 5-9, 2017
BOTTLED:	June 28, 2018
WINEMAKER'S INSIGHT	Beautiful in ruby red color, this Pinot Noir has great clarity. Nutmeg, black cherry, and cola aromas leap from the glass. Vibrant flavors of strawberry, vanilla, and cinnamon spice lead to a smooth and fruit driven finish.
HARVEST	Following heavy rainfall in the winter season, the 2017 harvest began with early vine growth and mild weather patterns. In early September, heat spikes hit the valley and set record temperatures. To preserve hydration, the vines were heavily irrigated until the temperatures cooled in mid-September.
HISTORY	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 the Stags Leap District, Carneros and Yountville appellations and continues to craft wines of balance and