



BRAVIUM

Anderson Valley

PINOT NOIR

2015



VINEYARD INFORMATION:

We carefully select our Pinot Noir grapes from three vineyards in Anderson Valley: Donnelly Creek, Ridge at Valley Foothills, and Wiley, in the famed “Deep End”, the westernmost portion of the valley. Donnelly Creek Vineyard, a beautiful 80-acre site, rests in a slightly warmer part of the appellation, translating to relatively riper fruit. Ridge Vineyard, a family-owned site, gives us 30 year-old Jackson clone Pinot Noir with exceptional flavor. The historic Wiley Vineyard is a true cool-climate site, resting on benchlands just ten miles from the Pacific Ocean. This vineyard is renowned for its bucolic setting and pristine fruit that is an appellation benchmark.

2015 GROWING SEASON:

The 2015 growing season in Anderson Valley was characterized by early bud break and early harvest. February and March were unusually warm, giving the vines a running start. As colder temperatures moved into the valley in May, ripening slowed, allowing for excellent flavor development and acidity in the grapes. Yields were significantly reduced compared to the generous 2012 and 2013 vintages but the small berries and shatter that characterized this vintage resulted in phenomenal quality in the glass.

WINEMAKER COMMENTS:

A classic coastal Pinot Noir from the far reaches of Mendocino, this elegant wine offers a vivacious and exotic presentation with aromas of strawberry, rhubarb, rose petal, raspberry, wild berry, crushed rock, wood smoke, and red cherry. A soft entry and plush palate delivers berry patch flavors, balanced by orange peel notes, with a chalky, mineral-driven finish. Bright acidity, fine-grained tannins, and classic Anderson Valley finesse combine to create a beautifully balanced Pinot Noir that, while enjoyable in its youth, possesses impressive aging potential.

VARIETAL:

100% Pinot Noir

APPELLATION:

Anderson Valley

HARVEST DATES:

August 27 & 28, and
September 18 & 21, 2015

RELEASE DATE:

September 1, 2016

ALCOHOL:

12.5%

PH:

3.42

TA:

6.5 g/L

AGED:

10 months in French and
Hungarian oak [33% New]

COOPERAGES:

Damy, Francois Freres,
Kadar, Rousseau, and
Taransaud

CASES PRODUCED:

3,868 6-packs

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Bravium

Linguistic origin: Latin / Meaning: prize, reward, gift