



Cambria

ESTATE WINERY

2016 CLONE 4 PINOT NOIR

The Clone 4 grapes were sourced from Julia's Vineyard, where the vines were planted using grafting material from the original Clone 4 established on our property in 1970. The vines are well-established and consistently produce classic Pommard style wines with a distinctive expression unique to the Santa Maria Valley.

TASTING NOTES

"Ripe cherry, strawberry, and cranberry with exotic spice aromas and flavors, are the dominate characters in the wine. An underlying essence of earthiness and a hint of dried orange peel are displayed in the mid-palate. The texture is silky and carries through the long finish."

–Jill Russell, Winemaker

WINEMAKER NOTES

Composition: 100% Pinot Noir

Appellation: Santa Maria Valley

Clones: 4

Alcohol Content: 14.4%

pH: 3.6

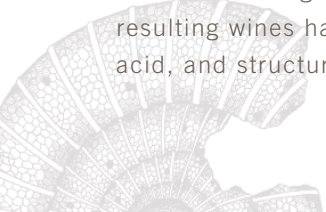
Total Acidity: 0.56 g/100ml

Barrel Aging: 8 months barrel aging, 28% new

Pairing: Salmon, pan roasted pork loin, mushroom dishes, and lighter cuts of beef off the grill

VINTAGE NOTES

The 2016 growing season was very similar to the 2015 vintage as it started with a warm, mild winter. There was colder weather in the spring especially during bloom and set, and then nice, warm weather appeared during the summer months. Cluster and berry size was small to average and the harvest start date was early (8/23/16), but not as early as 2015 (8/03/15). The grapes displayed intense aromas and flavors and the resulting wines have a nice balance of elegant aromas and flavors, acid, and structure.



CAMBRIA ESTATE

Cambria Estate is a family-owned winery, led by Sisters and Proprietors Katie and Julia Jackson. Located in the coastal Santa Maria Bench in Santa Barbara County, Cambria wines faithfully express the unique stamp of one of the finest cool-climate crus in California.

All grapes from our Estate Vineyards are certified under the California Sustainable Winegrowing Alliance and Sustainability in Practice.