

2016 PINOT NOIR
EDNA VALLEY
\$36



- Blend of clones 115, 777, 667 and 2A on 101-14 and 1616C rootstalks
- Hand harvested, cold fruit from night picks throughout the months of August and September 2016
- Yield about 2 tons per acre and between 23.4° and 24.9° Brix
- Destemmed with nearly 100% whole berries remaining
- Fermented in small open top tanks
- 4 day cold soak, average 14 day fermentation, peak temperature 84°
- Hand punched down several times daily as needed
- Pressed off just dry, tank settled then racked to barrels
- Aged in French oak barrels for 16 months
- Once the fresh wine is transferred from the press pan, all moving of the wine is done with inert gas pressure, including bottling
- Wine analysis – 13.9% Alcohol, .54 TA, 3.55 pH

The Edna Valley was one of the first registered appellations in California and boasts a rich agrarian history. The coastal terrain features varied soil types that are predominantly marine in origin, with ancient volcanic influences. The unusual transverse ranges allows the appellation to open up to the cooling breezes of the Pacific Ocean from nearby Morro Bay and Pismo Beach. The climate is strongly influenced by the ocean providing ideal, temperate growing conditions for Pinot Noir. Early spring warming, mild summer temperatures and late arriving cold fall temperatures and rain provide a long growing season for the development of rich color with concentrated and complex flavors.

KYNSI WINERY

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