

Covenant

2016 Landsman Pinot Noir

PINOT NOIR

We continue to pursue Pinot Noir's potential in the southern Carneros district of Napa Valley. 2016 was our sixth vintage working with the same parcel at Francis Mahoney's beautiful hilltop vineyard. Our Dijon-clone vines are producing exceptional fruit that we believe can rival the best of Burgundy. Ideal conditions throughout the growing season brought the grapes to peak ripeness, resulting in vivid fruit flavors and terrific natural acidity. Pinot Noir is so different from all the other red wines. Perhaps that is what makes it so special.

ABOUT THE WINE:

As with all Covenant wines, we ferment our Landsman Pinot Noir with native yeast. Malolactic fermentation occurs naturally in barrel. The resulting wine shows consistent elegance and finesse and is quite unlike its burly cousins coming out of Russian River Valley and the Central Coast. You can drink it with just about any style of dish. Drink now or age in your cellar.

TASTING NOTES:

The wine serves up a distinctly Burgundian profile with bright cherry and plum notes backed by hints of herb, earth, and spice. It offers a light-styled profile that features soft, ripe tannins that frame layered complexity and firm acidity.

VARIETAL:
Pinot Noir

APPELLATION:
Napa Valley / Carneros Valley

PRODUCTION NOTES:
Native Yeast Fermentation;
Native ML; Unfiltered; Unfined

AGING:
18 Months in 100%
French Oak (30% new)

CASES PRODUCED:
150



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