



**APPELLATION:** Napa Valley  
**COMPOSITION:** 100% Pinot Noir  
**AGING:** 10 months, 28% new oak (100% French)  
**ALCOHOL:** 14.2%  
**T.A.:** 0.56 g / 100ml  
**PH:** 3.76  
**HARVEST DATE:**  
September 2–September 8, 2017  
**RELEASE DATE:** February 2019  
**CASES:** 14,700 (12-pack cases)

*With more than 40 years of winemaking heritage in California's most fabled wine region, Napa Cellars embodies the classic, unmistakable style of Napa Valley. Veteran winemaker Joe Shirley crafts our wines from estate vineyards and coveted partner sites throughout Napa's most revered sub-appellations. Meticulous care in the vineyard, coupled with gentle winemaking techniques, ensures our wines reflect the quality and richness of Napa Valley's terroir.*

#### VINEYARD

Grapes for the Napa Cellars 2017 Pinot Noir were sourced exclusively from premier vineyards in the southern part of Napa Valley, where the San Pablo Bay creates a cool, maritime climate. Morning fog rolls across the vines, ushering in the cool breezes ideal for growing delicate, flavorful Pinot Noir. The vines here produce complex, layered fruit that translates to an earthy minerality and exceptional natural acidity in the glass.

#### CLONAL SELECTION

Dijon (667, 777, 115, 113, 114)  
Classic Clones (Pommard and Swan)

#### HARVEST

The 2017 growing season offered superlative growing conditions with abundant rain at the beginning of the year. Harvest brought lower yields with fruit of excellent quality.

#### WINEMAKING

Once harvested, the grapes were carefully sorted, de-stemmed and gently crushed. During a 7 to 12 day maceration period, Délestage—the process of removing the grape seeds and allowing the juice to remain in contact with the skins—was employed. This technique helped to release the aromatic character of the fruit, enhance the color and flavor of the wine, and create soft, round tannins. Following fermentation, the wine was aged in 100% French oak barrels (28% new) for 10 months.

#### WINEMAKER NOTES

The Napa Cellars 2017 Pinot Noir is an elegant wine that delivers beautiful aromas of dried cherries, tart plum, earthy notes, cola and mushroom complemented by hints of graham cracker and cardamom. A soft, velvety, smooth entry leads to abundant flavors of dark berry with vanilla, toasted pie crust notes and a bit of cocoa powder and cinnamon on the finish. This well-structured wine showcases a medium to light body with balanced acidity and fine grained tannins. For a delicious meal, pair this Pinot with garlic and herb roasted pork tenderloin, followed by dark chocolate mousse for dessert.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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# NAPA

CELLARS

VINEYARD SOURCING  
PINOT NOIR | v. 2017



○ OWNED VINEYARD  
◆ GROWER PARTNER

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