

# BARRA

of MENDOCINO

## 2016 Pinot Noir

The 2016 BOM Pinot Noir completed primary and secondary fermentations in stainless steel tanks, and was then racked to barrel where it was aged for 12 months. 25% new French oak (predominantly Francois Freres and Remond). The remaining barrels were a combination of neutral French and American oak.

This lovely Pinot Noir displays a rich garnet color that opens up to reveal aromas of cranberry, cherry cola and light, toasted oak. The palate is plush and juicy with round, soft tannins that lead into a long, lingering finish.



**Appellation:** Mendocino

**ph/TA:** 3.60/.60

**Harvest Brix:** 25.4

**Aging:** 12 months in new French, combined with neutral French and American

**Bottled:** March 2018

**Alcohol:** 14.0%

**Suggested Retail:** 20.00



**Estate Grown ■ Family Owned ■ Hand Picked  
Organically Farmed ■ Small Production**

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