

cambiata

2016 Pinot Noir

Unconventional and Iconoclastic

Cambiata is not your average California winery. We are a little more unconventional and iconoclastic than our compatriots around the Golden State. I launched Cambiata in 2002 after making wines for other people for nearly two decades. My intention was to produce distinctive bottlings that go beyond the Franco triumvirate of Bordeaux, Burgundy and Rhone. Today, we are vinifying a handful of compelling wines from some of California's scarcest grape varieties including Albariño, Tannat and Dornfelder. We also make limited quantities of Pinot Noir and Chardonnay from the Santa Lucia Highlands. Enjoy.



Old Vines Know Better

The fruit for our 2016 came from one of the oldest Pinot Noir vineyards in the Santa Lucia Highlands. There's something special about old vines that winemakers and viticulturists just love. Mature vineyards tend to self-regulate and their wines have a concentrated sappiness that is intellectually and hedonistically satisfying. I've work with these senior citizens for 12 vintages and love the Pinots they produce.

Let the Fruit Sing

The fruit was hand harvested in the early morning hours and delivered to the winery cold. The grapes were crushed to tank and cold soaked for 48 hours before inoculating with a carefully selected strain of yeast. The grapes were pumped over three times a day and pressed as soon as fermentation was complete. The wine was then settled and aged in 100% French oak barrels (33% new). To preserve the delicacy of the fruit, we raked this Pinot only once prior to bottling.

Taste Profile

2016 was a Goldilocks vintage – not too hot, not too cold. It offered the mild growing conditions that bears and Pinot Noir vines love best. Our vineyard ripened on schedule without any sunburn or mold. The flavors were fully developed and the acids were balanced. It was a year that showcased the taste of the site as much as the personality of the variety. This 2016 is ripe and forward with oodles of black cherries topped with spicy clove and smoked paprika. The palate is full and rich and the underlying structure keeps the wine fresh and lively.

Numbers

Owner/Winemaker	Eric Laumann
AVA	Santa Lucia Highlands
Fermentation & Aging	100% French oak barrels (33% new)
TA	0.56
pH	3.61
Alcohol	13.8
Cases	1350

For more information please visit www.cambiatawinery.com