



## 2016 FRINGES PINOT NOIR

Columbia Gorge

Limited Release



### TECHNICAL DATA

TA	0.55 g/100mL
pH	3.75
Blend	100% Pinot Noir
% Alcohol	13.5%
Cases produced	394
Food Pairings	Roast chicken, pasta with salmon, pork tenderloin

### VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

### VINEYARDS

- Sourced from vineyards on the Washington side of the Columbia River Gorge (97%).
- Pinot Noir from the Chelan AVA also contributed to the blend (3%).

### WINEMAKING

- Grapes were destemmed and sorted using cutting edge technology to gently handle fruit and remove any green material, allowing for more pure, concentrated fruit expression.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged in French oak barrels, 44% new.

### TASTING NOTES

"Our Pinot Noir grapes are nestled into the slopes of the Washington side of the Columbia River Gorge. With windswept views of Mt. Hood, they sit on the edge of Pinot Noir country in this state. Fringes brings these outlying grapes together to create a Pinot that pairs bright red fruit with unique earthiness."

Leah Adint  
Winemaker