

2016 Boer Vineyard Pinot Noir

Harvest date: 8-26-16

Fermentation: 100% whole cluster

Aging: 16 months in 100% used French oak

Bottling date: 1-4-18

Alcohol: 13.7%

The Boer Pinot Noir is almost always Sandler's first fruit of the vintage, and in 2016, it came in on August 26, just 6 days behind the record-setting 2015 harvest. As with each vintage of Boer Pinot, it was fermented with 100% whole clusters, no destemming, in the style of the great Chalone Pinots of the 1970s and '80s. We hope this wine will age for years, just like those old Chalones.

