

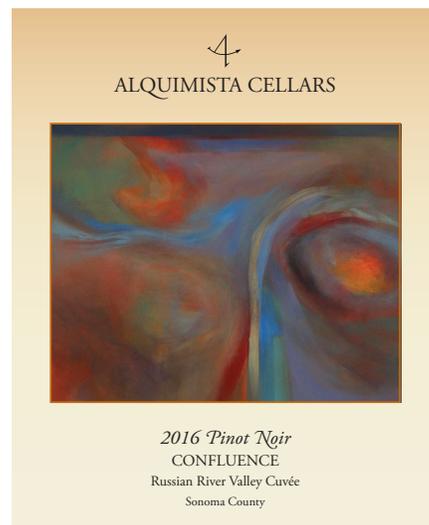


ALQUIMISTA CELLARS

## 2016 Confluence Pinot Noir Cuvée - Russian River Valley - Sonoma County

Flowing from 3 vineyard sources, this blend of Russian River Valley's floodplains with deep, alluvial soils combine with the raised ancient seabed soils found in the Sebastopol Hills. Coming from some of the oldest vines in both of those districts, this cuvee draws on the strengths of each vineyard to produce a balanced wine that represents the best of our cool-climate home.

**TASTING NOTES** – Drawing from the structure of the Mes Filles Vineyard, the firm acid backbone of Hawk's Roost Ranch and the pretty ebullience of the Lorenzo Vineyard, the nose is greeted with dried flowers, red fruits/cranberries and bayberry spice. Structural synergy plays on the palate with cranberry and finishes long with red cherries and rose petals.



Label artwork by Mandy Bankson  
<https://mandybankson.com>

### Technical Data

- **Vineyards:** Mes Filles (MF) sits steeply atop a sole hillock in the Sebastopol Hills, overlooking the Petaluma Gap and planted to Pommard and Dijon clones in Goldridge sandy loam soil. Hawk's Roost (HR) and Lorenzo (LZ) are in heavy Huichita clay loam soils with a shallow water table in the Santa Rosa floodplain. Canopy management is conducted meticulously by Sonoma County vineyard superstar Jim Pratt in the MF and HR sites, using a modified double-Guyot cane-pruned vertically shoot-positioned (VSP) wire system, while John Bazzano has been farming his LZ vineyard for 4 decades in a quadrilateral (4-arms rather than 2) cordon-trained, spur-pruned VSP configuration.
- **Appellation:** Russian River Valley
- **Harvest:** A total of 4 picks were needed for these 3 vineyards, from early September to the 3rd week of October, ranging from 22 to 24 Brix. In all cases, fruit was harvested under optimum conditions with no disease pressure (seldom the case in these cool sites), all done during cold nighttime hours.
- **Fermentation:** Wines were cold-soaked in small 1-2 ton open-top vessels, including dairy tank usage, hand-plunged to regulate temperature rather than using industrial glycol. Primary and secondary fermentations were both conducted by indigenous/wild organisms.
- **Barrel Aging:** The majority of the barrels were once-used French oak. Wine was left on the fermentation lees for 17 months, with stirring every 3-4 weeks.
- **Production:** 67 Cases of this classic Russian River wine, \$62 per bottle retail
- **Current technical information of 140 cases of this classic Russian River wine:**
  - **Alcohol:** 14.3%
  - **pH:** 3.49
  - **TA:** 6.89
  - **Residual Sugar:** 0.24 g/L