

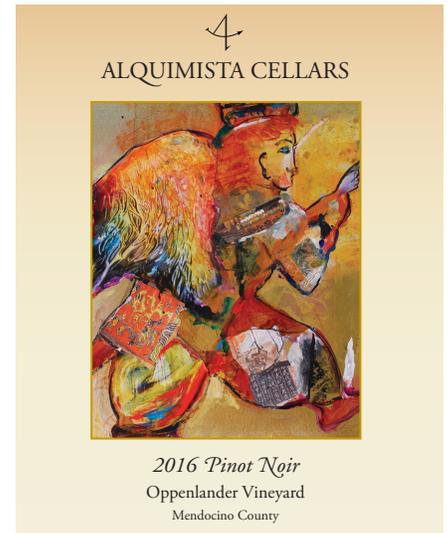


ALQUIMISTA CELLARS

Vintage 2016 Oppenlander Vineyard Pinot Noir - Mendocino County

Born from the spirit of adventure, the Oppenlander Vineyard is nestled deep in the heart of redwood country in northwest Mendocino County near the remote hamlet of Comptche. The Shandler family has tended this land continuously since the late 1800s, when a Scandinavian adventurer, on his way to the Klondike gold fields, beheld towering Sequoiadendron sempervirens and never left. Norm and Kitty Shandler still live in the same house that his Oppenlander ancestor built more than 130 years ago. The land is ruggedly beautiful and the people there are fiercely self-reliant. The fruit of this vineyard reflects the family that farms this land and its secluded sylvan surrounds.

TASTING NOTES - A larger-than-life Pinot noir, this is a classic Mendo coastal wine with dark color and firm tannins supported by a great natural acid backbone. Touches of earth and savory spices are well framed by red fruits, most predominantly cranberry. With a mouth-watering mid-palate and lingering aftertaste, this Mendocino County gem pleases and will age gracefully with proper cellaring.



Label artwork by Sarah Spaulding Phillips

Technical Data

- **Vineyard:** planted first in the late 1980s and expanded through the mid-1990s, clones are Dijon 114/115 & heirloom clones Pommard and Martini on a gently sloping south-facing hillside. Soil is loamy with a high degree of organic matter from eons of redwood growth. The vineyard is an extremely cool region, often seeing temperatures in the 70s when the neighboring Anderson Valley will be in the mid-90s. Just 6 miles from the Pacific Ocean in a hanging mountain valley, Oppenlander is always among the last of the Pinots harvested each year.
- **Appellation:** Mendocino County
- **Harvest:** 2016 was a warm year by coastal standards but the heat spike that affected other areas was not a factor in this cool site. The grapes were night-picked trouble-free in late September, about a month earlier than the previous year at an average of 22.8 Brix.
- **Fermentation:** 100% destemmed but not crushed was the route as no significant stem lignification developed. Cold-soaked for 11 days before an indigenous ferment started, the wine was fermented in a special small fermenter that is 7' round and only 3' high, giving great surface-to-volume ratio and allowing us to actually do punch-downs using our hands rather than a stainless-steel tool. With only a peak temperature of 82° F, the cool ferment was pressed off at 2 Brix and finished primary fermentation in barrel. With a full compliment of yeast lees, the wine was stirred weekly until the wild ML finished just after the new year.
- **Aging:** was conducted on the fermentation lees for 16 months. Barrels during maturation: 2 twice-used Cavin (small Burgundy cooper), one neutral barrel, a once-used Phoenix and a new Tremeaux (tiny Burgundy cooper), providing 20% new French oak.
- **Production:** 100 Cases of this iconic Mendocino Pinot Noir, \$71 per bottle, retail
- **Analysis**
 - **Alcohol:** 13.1%
 - **pH:** 3.39
 - **TA:** 7.01 g/L
 - **Residual Sugar:** 0.77 g/L