



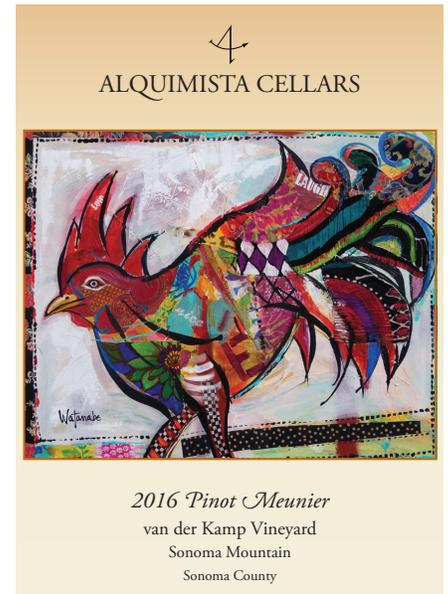
ALQUIMISTA CELLARS

Vintage 2016 van der Kamp Vineyard Pinot Meunier - Sonoma Mountain - Sonoma County

Born on one of the highest vineyards on Sonoma Mountain, this decidedly cool-climate Meunier is one of the finest examples of what the varietal can do as a table wine. Normally vented as a sparkling wine component, this vineyard was established in the early 1950s as a sparkling wine vineyard and home to, at that time, the oldest Pinot vineyard in Sonoma.

Planted on the north slope of the old volcano, the cross-breezes from both the Petaluma Gap immediately to the west and the San Pablo Bay to the south ensure slow, steady ripening. With its whitish-leaf appearance from a distance due to an increase of reflective plant-hairs on the leaves, the van der Kamp family farms this block meticulously and decidedly for production as a table wine.

2016 was a trouble-free vintage, with one heat spike in August. Berries were picked in late October at 23.2 Brix directly as whole-cluster and into a 1.5 ton open-top fermenter in the back of Greg's bullet-riddled pickup truck. The grapes were fermented with "Carbonic Maceration", only treading on the top of the grapes twice daily to keep the juice tricking down through the whole cluster mass, no punch-downs! When the berries started popping like bubble-wrap under our feet, we knew it was time to press. Since the grapes were whole-cluster, the press juice was only 14 Brix (about 1/3 through fermentation) and finished directly as juice in 3 neutral barrels, with the settled yeast lees stirred bi-weekly for 6 weeks and then monthly. Bottled after 8 months with this treatment, the wine is playful and round, almost ebullient in its disposition.



Label artwork by Carole Rae Watanabe
<https://www.artfully.com>

Technical Data

- **Appellation:** Sonoma Mountain
- **Clones:** Dijon 828, Mariafeld, La Tache, Swan
- **Fermentation:** 100% whole-cluster Carbonic Maceration
- **Aging:** 8 months in neutral oak barrels *sur lies*
- **Production:** 67 Cases, \$51 per bottle, retail
- **Analysis**
 - **Alcohol:** 14.3%
 - **pH:** 3.84
 - **TA:** 5.88 g/L