

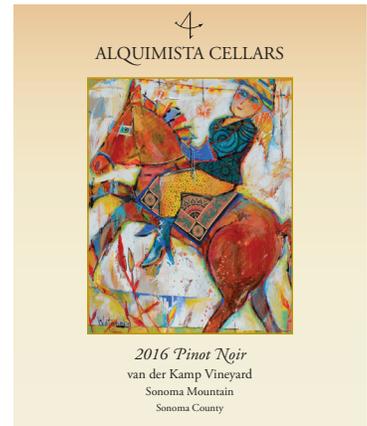


ALQUIMISTA CELLARS

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

The van der Kamp Vineyard produces one of our most terroir-expressive wines. Vintage compels the ever-changing magic of this high Sonoma Mountain vineyard. The sparse volcanic soil can be stingy depending upon the climate influences on any given vintage. But the Martin van der Kamp family, with the vine husbandry headed by son Ulysses, consistently meets the challenge.

TASTING NOTES – Floral aromatics and forest floor burst forth followed by baking spices, particularly cinnamon and nutmeg. High-toned red fruit dances along the palate, with hints of watermelon, light stone fruit and strawberry cream in a lilting journey owing to partial whole-cluster fermentation finessed by high mountain tannins and balanced acidity.



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

Technical Data

- **Appellation:** Sonoma Mountain
- **Vineyard:** This is one of the highest vineyards on Sonoma Mountain, reaching 1800', with some of the oldest Pinot noir and certainly oldest Pinot Meunier vines in California. The soil is variable, but mostly rocky volcanic loam, with plenty of obsidian (sometimes in the form of arrowheads) and a north-facing aspect to diffuse the light.
- **Clones:** Dijons 777/828, Swiss Clevner Mariafeld, La Tache and Dehlinger Swan.
- **Harvest:** Gathering began on par with other vintages. Starting the second week of September and continuing into the first week of October, the normal-sized crop had no trouble ripening during this trouble-free vintage (nice to get one of those every now and then!). The Pinot Meunier, comprising of 8% of the blend, was picked the 3rd week of October and fermented 100% whole-cluster carbonic maceration with ripe brown stems.
- **Fermentation:** 92% was done traditionally with destemmed but not crushed fruit and fermented in small open-top 1-ton fermentors with each clone separately using wild (non-inoculated) primary and secondary fermentation. Cap temperature was around 98oF and the body of the juice reached 92oF. The Meunier was conducted carbonic, with total time en cuivaison being 28 days before pressing at 14oBrix and moved directly into neutral barrels to finish fermentation on the yeast lees.
- **Barrel Aging:** We chose to go with very little new oak, using a fair amount of once- and twice-used French cooperage. The fermentations were mostly completed in barrel, being pressed off at 14o Brix for the whole-cluster ferments, and zero to two Brix (% sugar) for the more traditional destemmed fermentations. This allowed us to leave the wines essentially on the lees for about 11 months before bottling without fining.
- **Production:** 100 Cases of this mountain magic, \$72 per bottle, retail
- **Analysis**
 - **Alcohol:** 14.7%
 - **pH:** 3.62
 - **TA:** 6.02 g/L
 - **Residual Sugar:** 0.1%