

2016 PINOLI COLE PINOT NOIR

ANDERSON VALLEY, MENDOCINO, CA



THE WINE:

100% Pinot Noir from the one-acre farm Frattey Shams Vineyard in the Anderson Valley, AVA of Mendocino County. The vineyard is farmed organically by owner Ron Verdier. It is planted to the prestigious Dijon clone 115. Grapes were harvested by hand on Oct 4th, 2016. After being hand sorted and cold soaked the wine was fermented in open top French oak barrels. Winemaker Alex Crangle made only 105 cases this vintage.

THE ESTATE:

The Pinoli Cole wines are a collaboration between Quigley Fine Wines and winemaker Alex Crangle. The name Pinoli Cole is derived from the old Boontling dialect spoken by the early settlers of this isolated valley and translates to gravelly soil. By sourcing the fruit from small, sustainably grown vineyards in the Anderson Valley AVA, the wines are intended to be terroir driven expressions of the cool climate of the Anderson Valley.

TASTING NOTES:

Color: maroon with a ruby flash

Aromas: red berries and cherry fruit with black tea leaves and eastern spices

Flavor & Texture: rhubarb and cherry skins show up front while the finish has spices and dry tannins

Food Pairing: grilled salmon served over shiitake mushroom risotto

-DRINK NOW THROUGH 2026-