



2016 JULIA'S VINEYARD SIGNATURE COLLECTION PINOT NOIR

Julia's Vineyard, named for Julia Jackson in 1988, consists of ancient soils with fossilized seashells, shale, limestone and sand, with fog-swept vines that have endured since the 1970s. This unique piece of land thrives in the cool, maritime influences that funnel in from the Pacific Ocean, allowing for the longest growing season in the state.

TASTING NOTES

"The 2016 Julia's Vineyard Signature exhibits a dark purple color with aromas and flavors of blueberries, blackberries, spicy oak, and mocha. This wine has a firm, yet balanced tannin structure and the finish displays the dark berry fruit characters along with vanilla and sweet oak nuances."

-Jill Russell, Winemaker

WINEMAKER NOTES

Composition: 100% Pinot Noir Appellation: Santa Maria Valley Clone: 23 Alcohol Content: 14.5% pH: 3.56 Total Acidity: 0.54 g/100ml Barrel Aging: 16 months in 100% French oak, 35% new Pairing: Tomato tart tatin; pork roast with cherry sauce

VINTAGE NOTES

The 2016 growing season was very similar to the 2015 vintage as it started with a warm, mild winter. Springtime brought cooler weather, especially during bloom and set, and then nice, warm weather appeared during the summer months. The harvest start date was August 23rd and the cluster and berry sizes were small to average. The grapes displayed intense aromas and flavors and the resulting wines have a nice balance of elegant aromas, flavors, acid, and structure.

CAMBRIA ESTATE

Cambria Estate is a family-owned winery, led by Sisters and Proprietors Katie and Julia Jackson. Located in the coastal Santa Maria Bench in Santa Barbara County, Cambria wines faithfully express the unique stamp of one of the finest cool-climate crus in California.

All grapes from our Estate Vineyards are certified under the California Sustainable Winegrowing Alliance and Sustainable in Practice.

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Pambria

NATURE COLLECTION