



Sleeping Giant

2016 Pinot noir
“Dearden Vineyard”
Carneros-Napa Valley

Harvest Date: September 2nd and September 6th, 2016
Brix at Harvest: 24.6-26.1
Finished pH: 3.56
Finished TA: 0.64 g/100 ml
Vineyard Location: Dearden Estate Vineyard, Napa-Carneros
Blend: 100% Pinot noir (Clones: 115, Pommard, 667, 459 and Calera)
Production: 172 cases 750 ml

History: The “Sleeping Giant” is the section of mountain range of the Mayacamas that runs from the Northern edge of Mount Veeder in Napa almost up to the Yountville Veterans Home. It becomes the focal point of conversation as the sun sets on the Western hills. Wappo legend has it that a brave warrior was mortally wounded and went to recuperate in the Western Hills of Napa. He never recovered, but lives on as the Sleeping Giant. Chris Dearden has lived and produced fine wines in Napa Valley for over 30 years. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for highly allocated brands throughout Napa Valley for over two decades. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim.

Vineyard: The “Dearden Estate Vineyard” is located on a 12-acre parcel on Las Amigas Road in the heart of the Napa-Carneros region of Napa Valley. It is the coolest climate area in the Napa Valley and is the birthplace of some of the finest Chardonnays and Pinot noirs produced anywhere in the world. This vineyard was planted in 2006 and now is just beginning to channel the full flavor and aroma profile that will continue for decades. The clonal selections of Pinot noir are integral to producing a wine of depth, texture and character. These five clones were selected for their ability to craft a single vineyard wine from several distinct clones. Yields on this young vineyard were a meager 2.1 tons per acre.

Winemaking: Each small box of individual clonal selections was gently destemmed and placed in small bins for hand maceration and fermentation. Each lot was cold soaked for 4 days and allowed to begin fermentation with native yeast and stayed on skins for 25 days prior to pressing directly into small, tight-grained predominately Francois Frere, French oak barrels. It was decanted twice over the 14 months in barrel and bottled on December 14th, 2017. It is loaded with black cherry, fresh raspberries and has hints of anise, cinnamon stick and sweet French oak on the nose and palate. It is the perfect pairing with seared ahi tuna, beef carpaccio and pheasant or Muscovy duck. Sleeping Giant Pinot noir wine will peak in complexity of fruit and bouquet within the next five years and evolve more bottle bouquet after that. Enjoy with family and friends and all occasions both grand and humble.

90 pts. Wine Enthusiast

92 pts. Planet Grape-Master Sommelier Catherine Fallis

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