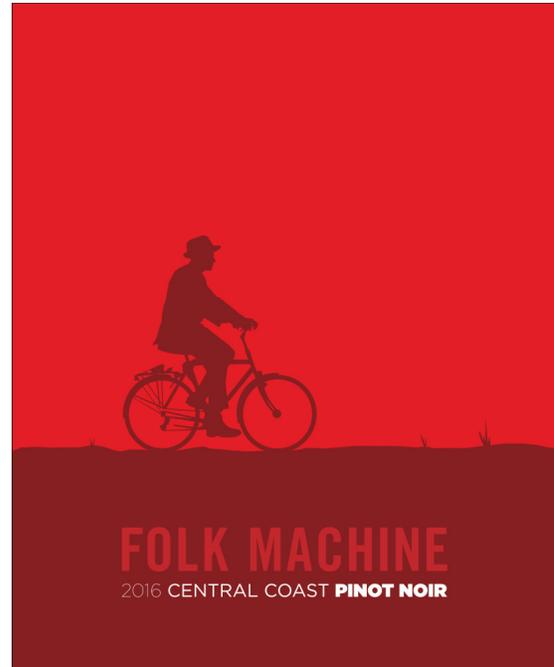


PINOT NOIR CENTRAL COAST



THE 2016 CENTRAL COAST PINOT NOIR IS 40% MISSION RANCH (ARROYO SECO), 57% CEDAR LANE (ARROYO SECO), AND, 3% ANTLE VINEYARD (CHALONE). AS ALWAYS, THE WINE IS LARGELY POMMARD CLONE, BUT ALSO 2A, AND SOME DIJON 115 AND 777 FOR FRUIT AND JAMMINESS. THE WINE WAS AGED IN 2-6 YEAR OLD FRENCH OAK BARRELS FOR 9 MONTHS. THE VARIOUS LOTS WERE HARVESTED IN THE 22 BRIX RANGE, AND FERMENTED WHOLE BERRY WITH 40% WHOLE CLUSTER ON THE ANTLE LOT. THE PRIMARY FERMENTATION WAS UNINOCULATED AND THE MALOLACTIC FERMENTATION WAS SPONTANEOUS. WE DID NOT RACK KEEPING THE WINE ON THE LEES WITH OCCASIONAL BATONAGE UNTIL BOTTLING TO ROUND OUT THE MOUTHFEEL.

TASTING NOTES

THE FOLK MACHINE PINOT NOIR IS ALWAYS FAIRLY LIGHT WEIGHT AND LIGHT IN COLOR WITH RELAXED TANNINS AND MEDIUM ACID. THOUGH THE 2015 DEVIATED SOMEWHAT FROM THAT STYLE, THE 2016 IS VERY CONSISTENT WITH WHAT WE EXPECT FROM THIS WINE. IT IS STILL VERY LIVELY AND AN EASY WINE TO SERVE WITH MOST FOODS. KEEP EXPECTING A FUN PINOT THAT IS ELEGANT, PRETTY, AND DRINKABLE. THOUGH LIGHT IN COLOR DUE TO NO ATTEMPT TO EXTRACT OR OVER MANIPULATE, THE WINE DOES NOT LACK FOR FLAVOR OR BODY, BUT RATHER SHOWS THE SILKY MORE SUBTLE SIDE OF THE VARIETY. DRINK OFTEN, PAIR WITH ANYTHING (SERIOUSLY.) KL

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FOLK MACHINE

PARTS & LABOR
RED WINE
MENDOCINO
2016

pH: 3.59
TA: 6.7 g/L
750ml Cases: 3299
1.5L Cases: 200



THE FIFTH VINTAGE OF THE FOLK MACHINE'S RED WINE BLEND CONTINUES TO FIT INTO OUR IDEAS AND HOPES OF WHAT A CALIFORNIA BISTRO WINE CAN AND SHOULD BE. LIGHT ON IT'S FEET, GREAT WITH FOOD, FUN AND EASY TO DRINK, AND AFFORDABLE.

PARTS & LABOR IS A SELECTION OF OLDER CALIFORNIA VINEYARDS AND VARIETIES FROM SOMETIMES OBSURE AND OFF THE BEATEN PATH AREAS. THIS TIME IT IS A BLEND OF 58% REDWOOD VALLEY CARIGNANE, 26% POTTER VALLEY SYRAH, 11% ARROYO SECO GRENACHE, AND 5% REDWOOD VALLEY BARBERA.

EACH LOT WAS BROUGHT INTO THE WINERY SEPARATELY AND FERMENTED IN STAINLESS STEEL TANKS. ALL FERMENTATION WERE UNINOCULATED AND MALOLACTICS PROCEEDED SPONTANEOUSLY. THE BASE BLEND WAS MADE IN DECEMBER AND THE FINAL BLEND WAS MADE BEFORE BOTTLING. AGED 69% IN STAINLESS STEEL TANKS, 19% IN FOUUDRE, AND 12% IN BARRELS. BOTTLED IN APRIL OF 2017.

THE LABEL AND CARTON WERE CREATED BY SARA ROSENSTOCK OF JUST A JAR DESIGN AND PRESS BASED IN OHIO. I REALLY ENJOY HER ART AND ORIGINALLY ASKED HER TO CREATE THE SIMPLE MACHINE LABEL. I WANTED TO KEEP PARTS & LABOR IN THE SAME SPIRIT WITH THE SAME SENSIBILITY SO AGAIN ASKED SARA TO DESIGN THE LABEL. THE NAME STILL PRETTY MUCH SPEAKS FOR ITSELF. THIS WINE IS ABOUT NOT MAKING SOMETHING MORE COMPLICATED THAN IT NEEDS TO BE TO GET THE JOB DONE.

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**FOLK
MACHINE**