



2012 Pinot Noir 25th Anniversary Edition Russian River Valley



ORIGIN: The 2012 vintage marked 25 years of MacRostie Winery producing fine wines. To celebrate this, we wanted to choose a wine inspired by our new exploration into the more western reaches of the Sonoma Coast appellation. Our winemaking team created this special blend to be a wine that has character, substance and persistence---traits that are emblematic of MacRostie Winery.

VINEYARD NOTES: The 2012 growing season proved to be ideal for Pinot noir grapes. Flavors were able to develop and show expressively. The fruit was hand-harvested on October 2nd, 2012.

WINEMAKING NOTES: The fruit was picked as whole clusters and brought to the winery in ½ ton bins. It was then hand sorted and gently destemmed into five ton open top fermenters. The skins of the fruit are punched down twice a day during fermentation to achieve maximum color and flavor extraction with minimal harsh tannin from the seeds. When primary fermentation was complete the wine was pressed from the skins into barrel. Roughly 30% new French oak was used on this wine while aging for 15 months. The final blend was assembled prior to bottling which occurred February 14th, 2014.

TASTING NOTES: A bright red raspberry color on this wine is vibrant and inviting. Attractive aromas of plum, tobacco and hibiscus flower are first impressions of this wine. Nuance of baking spices, black pepper and vanilla round out the nose. Upon tasting, there is a delicate acid that accentuates the red fruit flavors. This wine is rich and complex with a lasting velvety finish.

This vintage produced 6 barrels, 170 (750 ml) cases.

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