



## 2012 Pinot Noir Sonoma Coast



**ORIGIN:** The grapes for this Pinot Noir came from vineyards in the cool Sonoma Coast AVA, including Champlin Creek and Wildcat Mountain in Petaluma Gap, Hellenthal Vineyard in Fort Ross-Seaview and Dutton-Hallberg Ranch in the Russian River Valley. 50% of the fruit for this wine comes from Russian River Valley vineyards. As a result, this wine is very fruit driven and elegant.

**VINEYARD NOTES:** Approaching harvest it was noted that the 2012 growing season was a beauty. Prior to October 1<sup>st</sup>, there had not been a day over 100 degrees in our region, making for an ideal, evenly paced growing season. Then the weather warmed up which ushered all of our remaining grapes to optimal ripeness. Neither rain nor the threat of rain were ever factors, which ensured ideal picking decisions. The grapes that eventually went into this blend were harvested by hand between mid-September and mid-October of 2012.

**WINEMAKING NOTES:** All of the grapes were de-stemmed into open-top fermenters using our gentle de-stemmer. Following a three-day cold soak to boost color without increasing tannins, the tanks were inoculated with yeast. The caps were managed with a combination of punchdowns and pumpovers to maximize positive extraction, and the must was gently pressed when dry. The resulting wines were aged in French oak barrels, 30% of which were new, for ten months, with a single gentle racking under inert gas to assemble the blend in late March. Bottling then took place on August 9th, 2013.

**TASTING NOTES:** This wine is rich cranberry in color. Lively red raspberry and soft cinnamon spice form the aroma. This vintage shows firm acidity with a slight mushroom note in the palate that leads into a lasting finish.

This vintage produced 4174 (750 ml) cases  
90 Points~Wine Review Online

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