



2012 Pinot Noir Wildcat Mountain Vineyard Sonoma Coast



ORIGIN: The grapes for this Pinot Noir came exclusively from our Wildcat Mountain Vineyard, owned by Steve MacRostie and his partners Nancy and Tony Lilly. Here the vines dig into the sparse volcanic soil and stand firm against the strong winds that race in off of the Pacific Ocean most afternoons. This fog-shrouded mountaintop vineyard is a classic Sonoma Coast site, cool and challenging, and produces wines of great distinction.

VINEYARD NOTES: Approaching harvest it was noted that the 2012 growing season was a beauty. Prior to October 1st, 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 on October 6th, 2012.

WINEMAKING NOTES: The fruit was gently destemmed into small open-top fermentors, using state-of-the-art equipment and procedures to avoid any pumping of must. Inoculation with select yeast strains followed a three-day cold soak, and the caps were managed with a combination of pumpovers and punchdowns. The majority of this blend was made of clones from the Arrow Block part of the vineyard to make this vintage of Wildcat Pinot Noir: 667 for color and structure and 777 for pretty, complex aromatics. After ten months of ageing in exclusively French oak barrels, 28% of which were new, we bottled it on August 9th, 2013.

TASTING NOTES: Dark garnet in color, the nose is layered with black cherry, notes of mushroom, vanilla bean and bergamot spice. The palate is rich and juicy with intense structure but no trace of harshness. The finish is complex and lingering.

This vintage produced 878 (750 ml) cases.

93 Points~Wine Review Online