



2013 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-Winkler Ranch in the Russian River Valley. The diversity of our vineyard sourcing lends to a complex aroma profile typical of each region.

VINEYARD NOTES: 2013 had ideal temperatures and growing conditions. The fruit came in the door healthy, ripe and luscious. All of the grapes destined for the Sonoma Coast Pinot Noir blend were harvested by hand between August 28th and October 10th of 2013.

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 in early August 2014.

TASTING NOTES: This wine has gentle earth notes along with an undertone of sour Montmorency cherries baked in a cardamom and sage pie crust. This vintage shows firm acidity, soft tannin and a floral perfumed note that finishes with the wine. This wine will pair wonderfully with food. Dark turkey meat or roast winter squash come to mind.

This vintage produced 4661 (750ml) cases
Suggested Retail Price \$34