

2012 PINOT NOIR

Anderson Valley



IN THE VINEYARD

After a couple of moderate vintages followed by the cold and damp 2011 growing season, the 2012 vintage caught us by surprise with its bounty of ripe, flavorful Pinot Noir. The majority of this blend comes from our Handley Estate older vines, Martini and Roederer field selections, which provide structure and dark berry flavors. For ripe red fruit characteristics, we added Pommard and Dijon Clone 115 sourced from other vineyards, ranging from Boonville to Comptche. A small amount of fruit from Milla's home vineyard, RSM, was included to add intensity and complexity.

IN THE CELLAR

The fruit for this wine was destemmed, leaving about one third of the berries whole. We first pumped it into open top fermenters where it was chilled for two to three days before being warmed and inoculated with a mix of yeasts selected to enhance Pinot Noir fruit characters. The tanks were punched down two to three times a day, then drained and pressed at dryness. After 3 days settling in tank, the wine was racked to barrels for completion of malolactic fermentation and aging. We aged it for ten months in French Oak barrels (23.25% new). To accommodate the unexpectedly heavy yields, some once-used Chardonnay barrels were included in the mix. No animal derived products were used in the production of this wine, which was sterile filtered prior to bottling.

IN THE BOTTLE

This wine offers aromas of black cap raspberry, cherry cola, with hints of orange peel and mulling spices. It fills the mouth with flavors of cherry pie, brioche, molasses, and the suggestion of cocoa. Crisp acidity creates structure and balance, while ripe tannins contribute to a pleasantly round finish.

AT THE TABLE

This wine pairs nicely with lighter pasta dishes such as fettucine with pancetta and pecorino, or linguini with squid and a creamy tomato sauce. Or enjoy it with braised or roasted chicken thighs.

GRAPE VARIETAL
100% Pinot Noir

VINEYARDS
36.2% Handley Estate
20.7% Corby
15.5% Ferrington
9.5% Helluva
9.5% RSM
6% Oppenlander
2.6% Romani

APPELLATION
94% Anderson Valley
6% Mendocino County

BOTTLING DATE
September 2, 2013

ALCOHOL
14.2%

TITRATABLE ACIDITY
5.3 g/L

pH
3.76

CASES PRODUCED
2781

RELEASE DATE
Unreleased

