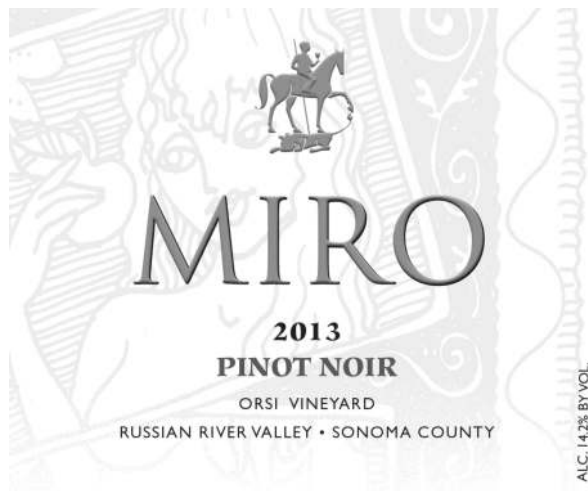




2013 ORSI VINEYARD PINOT NOIR



HARVEST DATE: September 14, 2013
BLEND: 100% Pinot Noir
BARREL AGING: 11 months;
20% new French oak
ALCOHOL: 14.2%
TA: 0.60g/100ml
RS: 0.05%
pH: 3.68
BOTTLING: September 3, 2014
PRODUCTION: 400 cases

Vineyard: 2013 grape growing season was “normal” for Northern California and relatively cool overall resulting in brighter fruit aromas and more elegant wines in general. The yields were lower than the abundant 2012. The Orsi Vineyard is located at the heard of Russian River Valley Pinot Country on the corner of Olivet Lane and Piner Roads. All 6 tons were equally divided between three clones-667,777 and 115. The idea is to bring together the different nuances that each clone has to offer.

Winemaking: The grapes were picked on September 14th of 2013 and chilled on the vineyard with dry ice. At the winery the fruit was gently destemmed only and after a few days of “cold” soak fermented in open top tank by native yeast. After the fermentation the free run wine was collected into barrels directly and aged for about 11 month in 40% French Oak barrels. During the aging the lees on the bottom of the barrels was frequently stirred with the intention to make the wine with richer and fuller mouth feel. During the life of this wine before bottling, all procedures were done with one major consideration—very gentle and hands off approach to preserve the delicate, classic varietal characteristic Pinot aromas.

Winemaker's Tasting Notes: The 2013 Miro Pinot Noir has fresh, medium red bright color. The first impression is of cherry compote, hint of cranberry, ripe strawberry and pronounced rose petals aromas. With further aeration the wine shows slight nuances of new oak barrels-vanilla and toast and a hint of forest floor and earthiness. The mouth feel starts out freshly fruity and finishes with balanced acidity and soft tannin. The wine is still very young at the time of these notes and it will develop nicely with 2-4 years of aging. Cheers!

Miro Tcholakov