



ANTIQUUM FARM



Some folks tell me I am crazy. I grow wine differently. They say my methods are slow, difficult, and simply too much work. I say, life is work. It's a gift to have work you love.

Some do not see how the use of draft horses, grazing livestock and poultry in the vineyard, or infinite hours of meticulous hand labor can create a wine that is more unique, intense and full of life. I don't understand how it couldn't.

I often say my wines are made cluster by cluster. Growing wine one cluster at a time is a mentality, and a different one at that. It means starting small and staying small. It means countless hours of work that can only be done by hand. Going slower. It means that many times a season I personally touch, inspect, admire and yes, love every single beautiful cluster. It means rigid culling without regard to my pocketbook.

This attention to detail is inspired by love for my life's work. I am not a landowner overseeing the operations of a vineyard. I am the operations and a part of Antiquum Farm.

Tasting Notes:

14.3% alc., 225 cases.

A meticulously farmed vineyard with native cover crops at a high elevation with thin soils. Clones are Pommard, Wädenswil, 777, 667 and 115. Aged in 40% new French oak. -

Very dark reddish purple color in the glass. The nose is shy and brooding, offering demure aromas of purple and black berry jam. The deep berry and plum flavor tends to be more generous over time in the glass. A noticeable thread of acidity runs through the background. The tannins are mildly aggressive but the mouth feel is still plush. There is amazing length on the finish which displays a touch of alcoholic heat. The most reserved wine among the 2012 Pinot Noirs crafted by Drew Voit.

