

2013 PINOT NOIR

Anderson Valley



IN THE VINEYARD

Following the bountiful harvest in 2012 that many described as the vintage of the decade, we were a little concerned that the 2013 vintage might not compare. Although slightly lower in yield, we were pleasantly surprised the earlier 2013 vintage provided rich ripe fruit with good balanced acidity comparable to the 2012 vintage. Predominantly, this blend comes from our Handley Estate Vineyard located in the deep end or coolest part of Anderson Valley. Our Estate older vines, Martini, Roederer, wadenswill clones, contribute the dark berry flavors, and crisp acidity. We added to the blend grapes from Helluva and Ferrington located near Boonville the warmer part of the valley. The Pommard and Dijon 115 clones from these vineyards provide ripe red berry characters and lower acidity to round out the mouthfeel. A small portion of fruit from Milla's home vineyard RSM was included providing brambly berry and forest floor flavors adding to the complexity of the blend.

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. The wine was stirred on the lees and aged for ten months in all French Oak barrels (25% new). No animal derived fining products were used in the production of this wine. It 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
52.5% Handley Estate
13.7% Ferrington
13%y Helluva
10.4% RSM
10.4% Romani

APPELLATION
Anderson Valley

BOTTLING DATE
August 25 and 26, 2014

ALCOHOL
13.8%

TITRATABLE ACIDITY
5.1 g/L

pH
3.76

CASES PRODUCED
3541

RELEASE DATE
May 2016

