



**MINISTRY OF THE VINTERIOR**  
**2013 Pinot Noir Russian River Valley**  
**Sonoma County**

**Vineyards**

Pinot Noir aficionados agree that the best California Pinot Noir comes from the Russian River Valley where early morning fog, warm days, an afternoon breeze from the sea and cool nights combine to make for some very happy Pinot Noir grapes. The higher alcohol content speaks to the warmer microclimate of the vineyards.

**Vintage conditions**

2013 was as perfect as a year can be as the weather was cooperative with no large swings, resulting in slow, even ripening of the grapes.

**Vintification**

The wine was aged for 14 months in new and once-used French oak barrels.

**Tasting notes**

This intriguing Pinot Noir opens with aromas of cherries, orange peel, violets, and fig leaf. The spicy mouth is densely layered with flavors of dried Turkish apricots and vanilla bean, and the finish lingers long with flavors of rich caramel and cloves.

Molly Lyman, Winemaker.

**Pairing**

As one of the world's most versatile food wines, Pinot Noir plays well with poultry, beef, fish, lamb and pork; with creamy sauces and spicy foods. It's the only wine the populace ever needs.

**Analysis**

Variety: 100% Pinot Noir  
Alcohol: 14.6%

