

2011 PINOT NOIR

RSM Vineyard, Anderson Valley



IN THE VINEYARD

The 2011 vintage was one of the coolest and latest harvests of the last decade. This made ripening fruit a little more difficult in the “deep end” of Anderson Valley, where the winery is located. However, up on the ridge above the winery where the 10 year old, 7-acre RSM vineyard is located, ripening fruit was a little easier. The sugars can jump quickly on this site due to warmer nighttime temperatures, vines which are protected from the wind and shallow soils with little moisture holding capacity. The fruit from this vineyard was picked at the same time as the Ferrington and Helluva vineyards, located at the warmer end of the valley near Boonville. We thinned the crop to encourage full ripening, and yielded just less than 1 ton per acre. The grapes were netted to limit damage and loss from birds. In spite of the low yield, we were happy to be able to harvest enough fruit for our third consecutive single-vineyard RSM bottling. Our inaugural bottling, in 2005, was not followed by another bottling until 2009. We experienced lower alcohol and higher acidity in this cool vintage.

GRAPE VARIETAL
100% Pinot Noir

VINEYARD
RSM

APPELLATION
Anderson Valley

BOTTLING DATE
September 6, 2012

ALCOHOL
13.2%

IN THE CELLAR

We picked on two separate dates to ensure optimum ripeness. The fruit was destemmed with about 50 percent whole berries remaining. The must was pumped to open-top dairy tanks, where it was cold soaked for 3 days before initiating fermentation. The must was inoculated with two different yeast types, both new world and old. RP15, isolated from the Rockpile AVA, was selected to enhance minerality and emphasize regional fruit character. MV 3001, isolated in Burgundy, was used to bring out traditional Pinot Noir fruit characteristics. At the completion of fermentation, the wine was pumped to stainless steel tanks to settle for three days before racking to barrels. It was then inoculated with malolactic culture and stirred on the lees until completion of malolactic fermentation. The wine aged for 10 months in French Oak barrels, one-third new, selected to impart a stronger impact to match up with this dense, dark mountain fruit. It was sterile filtered prior to bottling.

TITRATABLE ACIDITY
5.8 g/L

pH
3.78

CASES PRODUCED
366

RELEASE DATE
July 19, 2014

IN THE BOTTLE

Generous aromas of red plum and boysenberry with additional notes of black pepper, California bay and red clay minerality. Flavors of tart black berries and cocoa nibs finish with hints of fraises des bois and ample structure. This wine will cellar beautifully, developing depth of aroma and flavor over time.

AT THE TABLE

Its concentrated fruit and ample acidity make it perfect for game meats – wild boar, turkey or venison. A delectable foil for the richness of duck confit or Boeuf Bourguignon.

