

# 2012 PINOT NOIR

## Mendocino County



### IN THE VINEYARD

In 2012 the fruit sources for this blend shifted from an inland Mendocino focus to vineyards closer to home. Bloom came early and mild summer temperatures allowed for perfect growing conditions. A late season heat spell hastened ripening of the grapes and condensed the duration harvest. The surprisingly bountiful crop throughout the region provided opportunities to buy Pinot Noir from some of our Anderson Valley neighbors who had not anticipated such large yields. Along with our usual sources, we purchased grapes from three new vineyards. Dijon clones from Charles and Ridley Vineyards at the warmer end of Anderson Valley provided lush ripe red fruit, and a Gamay selection from Valley Foothills contributes light bodied flavors to the blend. Pommard Clones from Helluva Vineyard add dark fruit and acid, while grapes from Romani and Oppenlander Vineyards give structure and balance to the wine.

### IN THE CELLAR

All the fruit for this blend was destemmed with approximately one third whole berries remaining. It was pumped to open top fermenters where we allowed it to cold soak for two to three days. It was then inoculated with various yeasts: Harmony, RC 212, D254, RA 17, and Assmanhausen. This mix of yeasts provides a complex array of flavors while maintaining a traditional Pinot Noir expression. After completing fermentation the wine was racked to tanks and allowed to settle for three days before being pumped into French Oak barrels (21% new). The barrels were stirred weekly until the completion of malolactic fermentation. The wine was then aged in the barrels for ten months, then sterile filtered prior to bottling. No animal derived products were used in the production of this Pinot Noir.

### IN THE BOTTLE

Aromas of strawberry, Bing cherry, chocolate mousse, orange peel and white pepper are followed by flavors of black cherry, plum, clove and shiitake mushroom.

### AT THE TABLE

The complex flavors of this Pinot Noir will be a perfect complement to roasted or confit duck, grilled sardines, or slow roasted pork with fruit.

GRAPE VARIETAL  
100% Pinot Noir

VINEYARDS  
30% Helluva  
20% Romani  
16.7% Charles  
12.2% Ridley  
11.1% Valley Foothills  
6.7% Oppenlander  
Corby 3.3%

APELLATIONS  
93.3% Anderson Valley  
6.7% Mendocino County

BOTTLING DATE  
September 3, 2012

ALCOHOL  
14.4%

TITRATABLE ACIDITY  
5.20 g/L

pH  
3.83

CASES PRODUCED  
2159

