

# 2012 PINOT NOIR

## RSM Vineyard, Anderson Valley



### IN THE VINEYARD

In 2012, the vines in Milla's RSM Vineyard budded out and flowered as usual, but moderate temperatures throughout the summer slowed the maturing of the fruit. However, a heat spell in late summer extended the ripening period, resulting in one of the most bountiful and exceptional harvests on record. The RSM Vineyard is coming out of its "adolescent" period now and yields are becoming more predictable. In 2012, we had a relatively large harvest for this vineyard, which is still producing less than 2 tons per acre. The clusters are very small and comprised of a mix of different sized berries. The combination of low yields and small berry size provides intense dark fruit characters. Our 2012 RMS Pinot Noir is a single vineyard blend representing a combination two blocks, which are primarily planted to Dijon clone 115. The majority of the fruit for this wine (63%) comes from the lower vineyard which ripens a little later than upper. The lower block also includes small amounts of Pommard clone and Dijon 667 clone which add to the complexity of the blend.

GRAPE VARIETAL  
100% Pinot Noir

VINEYARD  
RSM

APPELLATION  
Anderson Valley

BOTTLING DATE  
September 6, 2013

ALCOHOL  
14.2%

### IN THE CELLAR

The fruit was gently destemmed, leaving about 50% whole berries, and pumped to open top fermentation tanks. There, it was chilled and allowed to cold soak for three days, during which time we punched it down by hand twice a day. We inoculated the must with Harmony and D254, yeast strains selected to emphasize the dark fruit flavors this vineyard provides. The wine was racked at dryness and allowed to settle for three day before going into barrels to begin malcolactic fermentation. Aging took place in a mix of French oak barrels, about one third new, to add structure and complexity to the wine. For this single vineyard blend, we tasted through all the barrels and selected our favorites. The wine was sterile filtered at bottling to ensure consistency and provide for long term aging. No common allergens or animal derived products were used in the preparation of this wine.

TITRATABLE ACIDITY  
5.1 g/L

pH  
3.83

CASES PRODUCED  
386

RELEASE DATE  
June 2015

### IN THE BOTTLE

This wine presents rich aromas of red plum and boysenberry, with additional notes of black pepper, California bay, and red clay minerality. On the palate, flavors of blackberries and cocoa nibs finish with hints of fraises des bois. The ample structure and velvety texture carries the complex fruit flavor through the finish. This wine will cellar beautifully, developing a complex array of aromas and flavors over time.

### AT THE TABLE

The concentrated fruit and soft tannins of this Pinot Noir make it perfect for game meats – wild boar, turkey, or venison. A delectable foil for the richness of duck confit or Boeuf Bourguignon.

