

2012 RANCH HOUSE RED

Mendocino County



IN THE VINEYARD

The bountiful 2012 vintage provided opportunities to source fruit from many new growers who had more grapes than anticipated. The majority of this blend is Pinot Noir, “Gamay Beaujolais” clone from Valley Foothills Vineyard, a neighbor here in Anderson Valley. We also added a new source of Zinfandel from the higher elevation Mendocino Ridge. This was complimented with Syrah and Zinfandel from Kazmet Vineyard, an old and trusted source in Redwood Valley. Unlike the difficult 2011 vintage, 2012 provided us lots of very ripe, fully flavored grapes.

IN THE CELLAR

All of the grapes for this blend were destemmed to open top tanks where they were allowed to cold soak for two to three days. They were then inoculated with a mix of yeasts isolated and selected to enhance each varietals’ traditional flavors. We punched down the open top fermenters twice daily and at dryness, pressed the wine to stainless steel tanks for settling, then racked it to barrels, where it was stirred on the lees until completion of malolactic fermentation. It was then barrel aged (11% new oak) for 10 months and sterile filtered before bottling.

IN THE BOTTLE

The “Gamay Clone” of Pinot Noir makes up the majority of this blend, providing flavors of strawberries, pomegranate, and hints of leather or earth. The Zinfandel from Mendocino Ridge provides bright fruity flavors and acidity, while the Syrah and Zinfandel from Kazmet Vineyard provides the darker brambly fruit flavors with notes of cocoa.

AT THE TABLE

You can serve this wine with a variety of foods. Try with a classic pizza margarita or bbq chicken.

GRAPE VARIETALS

38.9% Pinot Noir
33.3% Zinfandel
27.8% Syrah

VINEYARDS

Valley Foothills
Mariah
Kazmet

APPELLATIONS

Anderson Valley
Redwood Valley
Mendocino Ridge

BOTTLING DATE

September 4, 2013

ALCOHOL

14.6%

TITRATABLE ACIDITY

5.90 g/L

pH

3.75

CASES PRODUCED

437

RELEASE DATE

October 2014

