

2015 PINOT NOIR

Anderson Valley



IN THE VINEYARD

The grapes for this wine originate from three very different vineyards, our Winery Estate, RSM, and Helluva, bringing a cornucopia of fruit flavors. Following two years of successive drought, the 2015 vintage was another very early vintage here in Anderson Valley. Bud break occurred early but we got lucky with little water available we did not experience any frost events. Early warm and dry spring conditions led to relatively moderate summer temperatures in coastal regions. We dry farmed most of the season saving what little water we had to maintain fruit ripening at the very end of the season. We were concerned that sugars would rise before full fruit maturation. Surprisingly, the vines responded to the difficult conditions with extremely ripe and concentrated fruit flavors, albeit with smaller than normal yields.

IN THE CELLAR

The fruit was delivered to the winery cold every morning in 4 to 5 ton lots. It was gently destemmed leaving approximately 50 percent whole berries to prolong fermentation and limit extraction of tannins and phenols from the skins. The grapes were chilled and cold soaked for three days prior to inoculation with a variety of selected yeasts. The open top tanks were punched down twice a day. Fermentations were completed in about ten days on average. The wines were then drained and pressed to allow settling for two days and racked to barrels a little dirty to undergo an inoculated malolactic fermentation. The barrels were stirred on the lees every two weeks until completion of malolactic fermentation. The wine was aged for ten months in all French oak barrels, 25 percent new oak. No eggs, dairy, or animal derived products were used in the production of this wine. It was sterile filtered prior to bottling to ensure stability.

IN THE BOTTLE

Still young and somewhat shy when first opened, given a little aeration this wine shows aromas of berry patch mingled with creaminess and toasty spice notes. Helluva Vineyard provides the candied red cherry and cinnamon Red Hot flavors. Our deep end winery estate vineyard contributes raspberry and boysenberry flavors and bright acidity. And our hilltop RSM vineyard adds blueberry, redwood forest notes, and root beer. This elegant and polished wine is full on the palate with smooth milk chocolate tannins and hints of cedar with fresh acidity focusing the fruit and encouraging another sip.

AT THE TABLE

The concentrated and rich fruit flavors of this wine make it a wonderful accompaniment to rich fare. Serve it with game hens and mushroom gravy or veal saltimbocca. Its ripe fruit flavors and bright acidity will stand up well to these rich dishes.

GRAPE VARIETAL
100% Pinot Noir

VINEYARDS
86% Handley Estate
8.4% Helluva
5.6% RSM

APPELLATION
Anderson Valley

BOTTLING DATE
August 11 and 12, 2016

ALCOHOL
13.6%

TITRATABLE ACIDITY
5.7 g/L

pH
3.68

CASES PRODUCED
2057

RELEASE DATE
October 1, 2017

