

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 of 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 contributed a light bodied high tone to the blend. Pommard Clones from Helluva Vineyard added dark fruit and acid, while grapes from Romani and Oppenlander Vineyards gave 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. We then inoculated with various yeasts: Harmony, RC 212, D254, RA 17, and Assmanhausen. This mix of yeasts promotes a complex array of flavors while maintaining 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 completion of malolactic fermentation. The wine was then aged in the barrels for ten months and 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 bright red fruit flavors and a smooth finish.

AT THE TABLE

The complex flavors of this vintage of Pinot Noir are a perfect complement to fatty meats, such as roasted or confit duck. It also pairs well with slow roasted meats like pork shoulder and pot roast. Or try it with rich fish such as salmon. Cheeses like triple crème brie also work well with this wine, as a first course.

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

CLUB RELEASE DATE
February 2015

