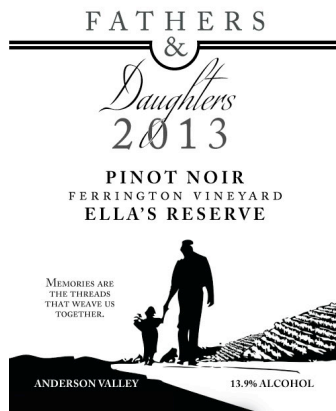


# FATHERS & *Daughters* CELLARS



Clones: Pommard, 828, 2A  
1.2 tons hand-harvested on  
September 3, 2013

Hand punch down  
20% new French Oak  
16 months in barrel  
70 cases

Winemaker: Phillip Baxter



Produced and Bottled by Fathers & Daughters Wines  
Elk, California www.fanddcellars.com  
CONTAINS SULFITES

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

## VINTAGE CONDITIONS

The 2013 growing season was marked by an early start and a dry finish. As California settled firmly into a drought cycle, the vines could feel the shortage and wasted no time, budding out a full 3 weeks earlier than normal. Luckily, the temperatures stayed moderate, and the vines were able to slow down as the maritime layer arrived blanketing the valley in fog each morning throughout the Summer and Fall. The combination of early flavor development and very cool nights at harvest made 2013 the ideal vintage to produce a sophisticated, complex Pinot Noir.

## FERMENTATION

The grapes were handpicked in the pre-dawn hours of September 3rd, transported in this cool morning temperature to the winery, sorted and then de-stemmed directly into a 2-ton open-top fermentation tank. 25% of the fruit was included as whole cluster. The grapes were slowly allowed to warm as the native yeast naturally began the fermentation process. The tanks were then punched down by hand twice daily for 15 days, extracting color, flavor, and a sense of terroir from the skins into the developing wine. As the fermentations reached dryness, the wine was gently pressed off its solids in a small basket press and then allowed to settle before being transferred to barrel. Upon completion of malolactic fermentation the following Spring, the wine was once again separated from any remaining lees, blended, and returned to barrel for the remainder of its aging. After 16 months in 20% new French oak barrels, the wine was bottled in the Spring of 2015.

WINE

Refined elegance defines this multi-faceted wine. The high-toned nose proffers a true bouquet of delicate rose petal and violets underpinned by strawberry preserves and a subtle spice. The palate begins with freshly-picked cherries, soft mushroom and forest floor. Wild blackberry and integrated oak combine with a hint of tobacco leaf to round out the mid-palate. Graphite and bright plum allude to the appellation’s minerality, while fine dusty tannins give gentle texture to the exquisite long finish.

TECHNICAL INFORMATION

Vineyard-Finished Wine			
Vineyard	100% Ferrington		
pH	3.38	TA G/L	7.2
Clones	828, Pommard, Waldenswil 2A		
Harvest Date: September 3,2013			
Alcohol	13.9%	Brix	23.8
Bottling Date: April 2015			
Cases 70		Residual Sugar: Dry	
Regimen	100% French Oak, 20% new		
Winemaker: Phillip Baxter			