

2013 Russian River Valley Pinot Noir



Harvest Notes

With very little rainfall in beginning of the year, the 2013 vintage got off to an early start and ran early all the way through harvest. It seems as though 2013 was a bit of a goldilocks vintage, not too hot and not too cold. Because of the abundance of sunshine and temperatures that rarely spiked above 90 degrees Fahrenheit, we saw even flowering, veraison and very uniform ripening. The almost perfect weather at harvest allowed us to harvest each variety and clone at its optimal ripeness, flavor and balance.

Winegrower Notes

Through intensively farming each vineyard site, our intent is to maximize the character and individuality of place and we do so utilizing the most progressive viticultural techniques. Harvested at night, the fruit was rigorously hand sorted prior to destemming and then berry selected before open top fermentation. This blend is a collection of heirloom clones of Pinot Noir like Calera, Swan, Pommard, Mt. Eden, and Chalone as well as newer French selections like Dijon 828 and 943.

Tasting Notes

This almost textbook vintage provided the raw materials to produce a truly outstanding Russian River Valley Pinot Noir. Aromas are clearly dominated by bright red fruit tones of Bing cherry and red raspberry, while black fruits dominate on the palette. The bright aromas expand and give way to black plum and toasted baking spices. On the palate the wine's juicy mouthfeel is supported by centered acidity building with intensity through the mid-palate to the fine grain tannins on the finish. Tannins are beautifully proportioned and provide backbone to the wine's sweet middle and delicate earthy finish.

Vineyard Sources

Martaella, Cohn, Martinelli, Tilton Vineyard

Harvest Data

August 22, 25, 28 September 3, 5, 7, 24 | Alcohol 14.1% | pH 3.69 | TA 0.60

Fermentation

Cold soaked for 8 days, indigenous yeast fermentation lasted for more than two weeks

Cooperage

37% new French Oak

Bottling

March 2015

Cases Produced

2200 cases

Release Date

April 2015