



Keefer Ranch is located in the Green Valley appellation in the southwestern corner of the Russian River Valley. The 50 acre vineyard is located on gently rolling hills in an area known to have some of the coolest weather in the Russian River Valley. Morning and evening fog, gentle afternoon breezes, cool overnight temperatures and the warm afternoon sun produce grapes with terrific natural acidity combined with a combination of elegance and intensity. Marcy Keefer and her son Craig Strehlow grow some of the best Pinot Noir grapes in Sonoma County and we are proud to have them as members of the family. The site has a superb micro-climate, offering just the right amount of warmth during the day and very cool nights, which leads to intensely focused red fruited wine with strong natural acidity. In 2013 Kosta Browne purchased its first vineyard, the 20 acre K2 block of Keefer Ranch, strengthening its estate wine program.

AROMATICS: Juicy pomegranate, cranberry, lingonberry, citrus peel and touch of vanilla bean.

ON THE PALATE: Ripe, red cherry and raspberry with notes of saffras. Medium body with a bright acidity and bursting with rich concentrated flavor. Berries and cream evoke a velvety finish.

FALL RELEASE

KEEFER RANCH PINOT NOIR 2011

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

115: 10%
Pommard 4: 15%
2A: 15%
23: 10%
777: 25%
Pommard 5: 10%
114: 15%

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

115: 1.5; Pommard 4: 4.3; 2A: 2.8; 23: 2.2;
777: 5; Pommard 5: 4.3; 114: 2.4

VINEYARD ORIENTATION

East/West

TRELLISING TYPE

Bi-lateral cordon

AVERAGE CROP PER ACRE

2.4 tons

SOIL TYPE

Goldridge and Josephine Loam

PRIMARY FERMENTATION DETAILS

HARVEST DATES

September 27-October 12, 2011

COLD-SOAK TIME

5 days

FERMENTATION TIME

8-11 days average

NUMBER OF PUNCH-DOWNS

PER DAY

1 to 2

TYPE/SIZE OF FERMENTATION VESSEL

5-ton stainless steel open top
tank and wood tank

TYPE OF FERMENTATION APPLIED

100% de-stemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

50%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

14.3%

pH

3.56

TITRATABLE ACIDITY

5.9 g/L

BOTTLING DATE

January 29, 2013

