



Although 4-Barrel is our smallest lot, it requires the most attention to detail. As an example, a 5% blending change is very subtle, but it can have a big impact when we're dealing with four barrels of wine. One change results in a 25% shift in the blend, making the puzzle very difficult to complete. These four special barrels are identified from 70 different lots of Pinot Noir. We select 20 of our most special barrels we think would be the best components to blend, narrowing the set down to the final four. We make this wine with no vineyard or appellation restrictions. The goal with this wine is to produce a Pinot Noir that is ultimately balanced, but more than anything, delicious to drink.

AROMATICS: Raspberry, bing cherry and vanilla cola aromatics lead the nose and are harmonized with a refined spiciness.

ON THE PALATE: Delicate and balanced, with opulent plum and juicy raspberry fruit converging to complete a seamless flavor experience. Structured tannins are on the forefront leading to a sustained, unctuous finish.

FALL RELEASE

4 - BARREL PINOT NOIR 2012

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

Giusti Ranch 777: 25%
Kanzler 607: 25%
Keefer Ranch Pommard 4: 25%
Koplen 667: 25%

TRELLISING TYPE

Giusti Ranch: Cane Pruned
Kanzler: Cane Pruned
Keefer Ranch: Bi-lateral cordon
Koplen: Cane Pruned

PRIMARY FERMENTATION DETAILS

HARVEST DATES

Giusti Ranch: Sept 7, 2012
Kanzler: Oct 8, 2012
Keefer Ranch: Oct 5, 2012
Koplen: Oct 4, 2012

COLD-SOAK TIME

5 days average

FERMENTATION TIME

9 days average

NUMBER OF PUNCH-DOWNS PER DAY

1-2

TYPE/SIZE OF FERMENTATION VESSEL

1-ton bins/4 5-ton stainless steel and wood open top tanks

TYPE OF FERMENTATION APPLIED

100% destemmed

BARREL PROGRAM

PERCENTAGE OF

NEW FRENCH OAK
50%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

14.8%

pH

3.55

TITRATABLE ACIDITY

6.1 g/L

BOTTLING DATE

January 7, 2014

