



Keefer Ranch is located in the Green Valley appellation in the southwestern corner of the Russian River Valley. The 30 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 warm afternoon sun produce grapes with terrific natural acidity and a combination of elegance and intensity. Marcy Keefer grows some of the best Pinot Noir grapes in Sonoma County and we are proud to have her as a member of our grower 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.

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

**ON THE PALATE:** Ripe, red cherry and raspberry with notes of sassafras. 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 2012

### VINEYARD DETAILS

#### BLOCKS/CLONES USED IN THE BLEND

115: 15%  
Pommard 4: 4%  
2A: 11%  
23: 15%  
777: 28%  
Pommard 5: 17%  
114: 10%

#### VINEYARD ORIENTATION

East/West

#### TRELLISING TYPE

Bi-lateral cordon

#### SOIL TYPE

Goldridge and Josephine Loam

### PRIMARY FERMENTATION DETAILS

#### HARVEST DATES

October 1-13, 2012

#### COLD-SOAK TIME

5 days

#### FERMENTATION TIME

9-10 days average

#### NUMBER OF PUNCH-DOWNS PER DAY

1-2

#### TYPE/SIZE OF FERMENTATION VESSEL

5-ton stainless steel  
and wood open top tanks

#### TYPE OF FERMENTATION APPLIED

93% destemmed, 7% whole cluster

### BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK  
55%

#### BARREL AGING

16 months

### FINISHED WINE DETAILS

#### ALCOHOL

14.6%

#### pH

3.49

#### TITRATABLE ACIDITY

6.0 g/L

#### BOTTLING DATE

January 2, 2013

