



The 2012 Russian River Valley Pinot Noir is a blend of vineyards that surround our Sebastopol home, which lie in cool areas throughout the Russian River Valley. This region's climate is sculpted by the regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. The fog usually arrives in the evening, often dropping the temperature 35 to 40 degrees from its daytime high. The fog retreats to the ocean the following morning. This natural air-conditioning allows the grapes to develop full flavor maturity over an extended growing season. The wine shows a range of bright red fruits to brambly voluptuous flavors, all hallmark characteristics of the appellation. The individual lots are all unique, providing distinct aromas and flavors, giving the final blend broad complexity.

AROMATICS: This beautifully complex wine shows layered aromas of rich, warm fennel and sage spices mingled with the red and dark fresh fruit components of red raspberry, crushed ripe black cherries and hint of rose petal.

ON THE PALATE: This Russian River Valley Pinot Noir is pure, balanced, lush and focused. Rich chocolate covered cherries come to the front, while fresh ripe raspberries, pomegranate and cola develop throughout the palate, all resting generously on the top of the tongue. The lingering finish wraps around your palate with focus and freshness.

SPRING RELEASE

RUSSIAN RIVER VALLEY PINOT NOIR 2012

VINEYARD DETAILS

VINEYARD SOURCES:

Castaldi, Chenoweth, El Diablo, Giusti, Graham, Jenkins, Keefer, Koplen, Lancel Creek, Moonshine, Stephens, Thorn Ridge and Ulises Valdez

PRIMARY FERMENTATION DETAILS

HARVEST DATES

September 6 – October 15, 2012

COLD-SOAK TIME

5 days average

FERMENTATION TIME

14 days average

FERMENTATION TEMP

84° F peak

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

46%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

14.6%

PH

3.58

TITRATABLE ACIDITY

5.9 g/L

BOTTLING DATE

February 10-13, 2014

