

SINGLE VINEYARD WINE  
2013 KOPLÉN VINEYARD

Hand farmed by Dennis.  
Unique & ours alone.

### VINEYARD DETAILS

Clone	667
Orientation	North/South
Trellising	Bi-lateral cordon
Soil	Arbuckle (Alluvial)

### TECHNICAL DETAILS

Harvest	September 28, 2013
Fermentation	5 ton wood open top / 5 day cold soak / 9 day ferment / 5% whole cluster
Oak	44% new French oak / 16 months
Alcohol	14.3%
PH	3.57
Titrateable Acidity	5.6 g/L
Bottling Date	January 13, 2015

### TASTING NOTES

**Nose:** Ripe plum and pomegranate intermingle with traces of allspice, cinnamon and saffron.

**Mouth:** The palate is multi-faceted, with a core of blueberry, berry cherry, and cola. Elemental notes of flint and raw spice extend into a sumptuous and graceful finish.

### FACTS OF NOTE

TINY YIELD  
Only 1.6 tons  
per acre

SHEEPDOGS  
Cooper &  
Annie

CLONE  
Dijon 667

This small property, tucked away in the middle reach of the Russian River Valley, is owned and farmed by ex-postmaster Dennis and his wife Lynn along with their border collies Cooper and Annie. A real character, Dennis handles almost every pass of the vineyard himself. We enjoy a truly close relationship with him and the vineyard - as close as we can get to farming it ourselves.

The Koplén Vineyard lies just east of Olivet Road. Planted entirely to Dijon Clone 667, this slightly sloped vineyard shows bold fruit with complex flavors. The Kopléns farm their vineyard with meticulous care, often calling the vines their "girls". We know no other vineyard owner who personally spends as much time as Dennis and Lynn in the vineyard. The wine is a reflection of this human terroir and we are privileged to be the only winery with access to Koplén.

