

Planted in 1996 and featuring an array of elite clones, the dry-farmed Keefer Ranch is located in the coolest part of the Russian River Valley, where wind and fog lengthen the growing season and produce one of our most refined and graceful Pinot Noirs. We began working with this site in 2005 in collaboration with the legendary Marcy Keefer.

In the winery, mainly wood fermentation vessels were used to highlight the finesse of Keefer Ranch and allow a substantial amount of elegant extraction to add depth to the overall blend. Striking, with elegantly refined black cherry and blackberry layers, as the wine evolves, it gives way to more taut boysenberry flavors, with notes of crushed Marcona almonds framed by crisp apple skin-like tannins and an age-worthy three-dimensional structure.

Fact of Note: 28 tons of Keefer Ranch fruit was split into 7 separate ferments.









pH 3.63



100% wood ferment

VINEYARD DETAILS

VINEYARD Keefer Ranch, Russian River Valley AVA

CLONES 115. 2A

ORIENTATION North / East

TRELLISING VSP

SOIL Goldridge and Josephine loam

TECHNICAL DETAILS

FERMENTATION 100% wood

ÉLEVAGE 43% in new French oak for 16 months

 $\textbf{ALCOHOL}\ 14.1\%$

pH 3.63

TA 5.63 g/L

TASTING NOTES

NOSE Striking, with reticent black cherry, blackberry notes, and taut boysenberry fruit that is fresh and precise.

MOUTH Pure and sleek with impressive acidity, serious structure, and a long, layered finish. Seamless.