



WINE STATISTICS

VINEYARDS:	43% Ricci; 20% Stage Gulch; 13% Sangiacomo; 12% Schug Estate; 8% lund; 4% La Prenda
APPELLATION:	Sonoma Coast
HARVEST DATES:	September 26 th through October 11 th , 2012
SUGAR AT HARVEST:	24.1 degrees Brix average
FERMENTATION:	Stainless Steel Tank with pump over 2-4 times daily, followed by malo-lactic fermentation in neutral oak casks.
AGING / COOPERAGE:	Neutral oak casks, stainless steel, and neutral 60 gallon French oak barrels
ALCOHOL:	13.5% by volume
ACIDITY:	TA = 0.66 g/100ml; pH = 3.64
PRODUCTION:	16,029 cases (12 x 750ml)
RELEASE DATE:	September 1 st , 2013
WINERY RETAIL:	\$25 per 750ml bottle, upon release

WINEMAKER'S NOTES

This 100% Pinot Noir cuvee is from grapes grown within the cool microclimate of the Sonoma Coast AVA, on select vineyards in the western portion of Carneros and the Petaluma Gap. The cool windy climate and low yield of these vineyards allow Pinot Noir grapes to mature slowly while retaining their natural acidity, with bright flavors of red cherries, raspberries and spice. We showcase the elegant side of Pinot Noir by aging in large neutral oak casks and older French oak barrels to keep new oak flavors to a minimum. Lively acidity on the finish makes it an ideal accompaniment to grilled fish and fowl or barbecued meats.