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R U S S I A N R I V E R V A L L E Y
P I N O T N O I R

W I N E N O T E S

• G R A P E S O U R C I N G •

Our winemaker selected grapes from this renowned appellation specifically for the cool-climate character that allows for great Pinots to be made. The vineyards for this wine were selected from along the Russian River and within walking distance of the Coastal Mountain Range. Here the Pacific Ocean marine layer has a steady influence on morning and later afternoon temperatures, sending up cool air through the gorge cut by the river. Moderate daytime temperatures are key to retaining the delicate and unique characters of the grapes, and cool nights encourage the vine to retain acidity through to the harvest.

Grape Sourcing: 100% Russian River

• V I N T A G E •

The 2013 growing season got off to a fast start in April and never really slowed down until mid-September. The season began early, with a warm and dry spring, and the weather stayed absolutely beautiful all the way through an early harvest. Best of all, the season was warm enough and early enough to bring all grapes to delicious full ripeness without weather mishaps. The fruit was able to ripen slowly and develop excellent color and good flavors, while still holding onto to a decent level of acidity.

Technical Information: .52 TA, 3.79 pH, 13.8 % alc by vol

• W I N E M A K I N G •

Grapes for this wine were harvested late in the evening and into the morning, when the grapes are at their coolest temperature. Thus, preserving the crispness and delicate fruit flavors in our wine. The grapes were destemmed, cold soaked and kept as whole rather than crushed berries in order to enhance the lush berry flavors in the wine. The wine was fermented on the skins for five to seven days, with care taken to avoid extracting any harsh tannin from the seeds or skins.

Varietal Blend: 100% Pinot Noir

• W I N E M A K E R N O T E S •

Lush Bing cherries, earthiness, vanilla with hints of orange blossom make for a delicious and special wine. On the palate, supple tannins combine with extended red cherry and French oak-infused caramel and spice. The flavors are ripe and elegant and carefully balanced with the acidity. The wine pairs well with grilled chicken, Fusilli pasta tossed with extra virgin olive oil, fresh tomato and herbs or a rustic wood oven-fired pizza with wild mushrooms and Taleggio cheese.