



VINTAGE/WINEMAKING NOTES

2012 was the year to exhale after two of the coolest vintages in years. The onset of the growing season was what we'd expect with the requisite rainfall early on and no contending issues with frost. Budbreak /flowering /fruit set happened under virtually ideal conditions and as the seasons changed days were warm and sunny with no real heat spikes. Post veraison, the weather was very even, and 2012 harvest produced that rare combination of high quality and a sizable crop. A notable vintage for both Chardonnay and Pinot Noir with abundant, physiologically ripe, balanced fruit.

The final wine is a cuvee of eleven different lots sourced from five different vineyard sites. Each was in essence handled as a separate wine and then blended as one about ten weeks prior to bottling. Our aim was to make a Pinot Noir that displays uncommon varietal typicity at this price point – a wine that has the fragrance of Pinot, and offers an element of sinew-ness but also a degree of finesse as well.

For the 2012, all grapes were hand harvested and hand sorted at the winery. Eleven different lots were given a three day cold soak and then were inoculated with two different yeast strains. Fermentation took place in small open top fermenters and was pneumatically punched down multiple times daily during primary. Afterwards, each lot was basket pressed before transfer to barrels. There were select lots that were acidified with a very modest addition of tartaric acid and there were others that we made adjustments by adding enzymes to the must. There were two lots in particular that we bled off some juice and “watered back” the must in exact proportions with the aim of producing a wine we felt had more intrinsic balance. All lots went through ML spontaneously and though the final cuvee was not fined, the wine was given a very gentle filtering just before bottling.

POETRY ON A BOTTLE, AND, POETRY IN A BOTTLE
 Created by Don van Staaveren one of the pioneering winemakers of Sonoma County, creator of the 1996 Cinq Cepages, 1999 Wine Spectator Wine of the Year.

TECHNICAL SPECS

APPELLATION:
 Sonoma Coast

VINEYARDS:
 Hook & Ladder, Taft Street, Terra di Promissio, Sun Chase and Gap's Crown

HARVEST:
 September 1, 2, 9, 15, 16, 30 and October 1st

VARIETAL CONTENT:
 100% Pinot Noir

FERMENTATION:
 Open-Top Fermentors

COLD SOAK
 3 Days

LENGTH OF FERMENTATION:
 12 Days

WHOLE CLUSTER:
 8%

BARREL COMPOSITION:
 100% French, 15% New

BARREL AGEING:
 11 Months

TOTAL ACIDITY (TA):
 0.52g per 100ml

pH:
 3.72

ALCOHOL CONTENT:
 14.3%

WINEMAKER:
 Don Van Staaveren

PRODUCTION:
 2414 cases