

HEAD HIGH 2013 SONOMA COAST PINOT NOIR



EPIC CONDITIONS

2013 is an extra special vintage with resultant wines that are gorgeous and packed with energy. Following epic growing conditions in 2012, we were equally excited by what the 2013 season provided: a vintage characterized by grace, flavor intensity, and balance. 2013 saw a fairly dry winter with the growing season beginning in April. Calm and consistent spring weather began a pattern that continued throughout the vintage. Bud break and flowering occurred under ideal conditions. Weather was ideal at fruitset; even, temperate conditions continued to veraison and for the remainder of summer to harvest. Each of our vineyards flourished, with significant yields demonstrating gorgeous depth of flavor and tremendous balance.

VINEYARD NOTES

The 2013 Head High Pinot Noir is a blend from several sites throughout the Sonoma Coast AVA. We worked closely with the growers from Durell Vineyard, Wildcat Vineyard, and the Sangiacomo family in selecting our sites. The wine is made from a cross selection of Dijon clones as well as Pommard and Swan selection. After a four day cold soak, these individual vineyard-lots were blended early in their life to present a true picture of the breadth of Sonoma Coast Pinot Noir. Aged 10 months in barrique with 25% new Remond and François Frères, the 2013 Head High Pinot Noir is sinewy and delicious.

APPELLATION
Sonoma Coast

VARIETAL CONTENT
100% Pinot Noir

VINEYARDS
Durell, Wildcat Canyon,
Sangiacomo: Vella and El Novillero

HARVEST
September 12–30

FERMENTATION
Open-top fermenters

COLD SOAK
Four days

FERMENTATION DURATION
10–12 days

BARREL COMPOSITION
100% French oak (25% new)

BARREL AGING
10 months

TOTAL ACIDITY (TA)
0.55g per 100ml

pH
3.65

ALCOHOL CONTENT
14.2%

WINEMAKER
Samuel Spencer

PRODUCTION
3,580 cases
