



**2017 Kiser Vineyard  
Anderson Valley  
Pinot Noir**

**AROMA**

bitter chocolate, black cherry, five-spice, mineral

**FLAVOR**

black raspberry, walnut, dried orange peel

**FOOD PAIRINGS**

mesquite-grilled Coho, braised pork shoulder, morels

**VINIFICATION**

4.1 tons hand-harvested and sorted on Sept. 9 + 23. All clones fermented separately (35% whole cluster) in open-top tanks using wild yeasts. A 2-day cold soak preceded regular cap management for balanced extraction during a 10-14 day fermentation. Aged for 10 months in 25% new oak. Bottled without fining or filtration.

**SITE**

Just 10 miles from the Pacific, the iconic Kiser Vineyard is situated in the far northwestern corner of Anderson Valley's "Deep End." An extremely cool site with two distinctive blocks, each with its own clones and soil type. The upper 'En Haut' block has clones 114, 667, and 777 on compressed sandstone and bands of schist. The lower 'En Bas' block is planted to clone 115 on dense stony soils. The vineyard is cared for by the Kiser family.

**NOTES**

We never thought we'd be writing up a tech sheet for Kiser Vineyard Pinot Noir. Since the vineyard was planted in 1999, Copain had the fruit under lock and key. We secretly coveted it, and drank the wines rapturously. We often commented on this site being the best in the AVA. And then...in 2017 the winds shifted and we were offered some Kiser grapes from both the Upper and Lower blocks. The Upper on an exposed ridgeline of shale, the Lower just off the valley floor in heavier soils. We picked two weeks apart and blended the two blocks into one wine—something that's only been done once before. The resulting Pinot is a powerhouse that needs time and air to reveal its tightly wound core of dark fruit, purple flowers, coniferous forest, tea, and wet stone. We could go on. Welcome to the Grand Cru Classé.

**DETAILS**

Vineyard: Kiser	Total acidity: 6.2 g/l
Appellation: Anderson Valley	Residual sugar: 0.2 g/l
County: Mendocino	Alcohol: 13.4%
Winemaker: Drew Huffine	Yield: 2.5 T/acre
Production: 381 cases	Clones: 667, 777, 114, 115
Anticipated maturity: 2021-2030	Harvest dates: 9/9, 9/23
pH: 3.54	Bottling date: 7/24/2018
Brix: 22.9°	

