

AROMA

sour cherry, cedar bark, cardomon pods

FLAVOR

black raspberry, pomegranate, orange zest

FOOD PAIRINGS

Thai-style pork belly, chicken 'under-a-brick', stuffed fry peppers

VINIFICATION

29.3 tons hand-harvested and sorted on September 14 and 24. All clones co-fermented (30% whole cluster) in an open-top tank using wild yeasts. A 5-day cold soak preceded regular cap management for balanced extraction during an 18-day fermentation. Aged for 12-months in 15% new oak. Bottled without fining or filtration.

SITE

A selection of Sonoma coast sites (and individual blocks) located near de Santa Rosa watershed. Clones 777 and Pommard are planted in "goldridge" soil at a modest elevation of 200 ft. Proximity to the both the fog-catching and the cold Pacific Ocean ensures long, even ripening.

NOTES

The de la Santa Rosa lies southeast of Sebastopol and squarely in Sonoma Coast Pinot country. It is the largest freshwater lagoon in Northern California, and acts as a fog catcher, soil depositor, and wildlife sanctuary. As such, it largely dictates every aspect of the proximate vineyards including soil, ambient temperature, water-table, root-stock, clone selection, and farming protocols.

Our 2012 Sonoma Coast Pinot Noir, labeled is a blend of complementary vineyard sites along the Sonoma Coast, the base of which is Teac-Mor, a throw-back California farm in the lee of this sprawling lagoon. This poly-culture ranch boasts row crops, livestock, fruit orchards, and a jewel of a Pinot Noir vineyard—another small component comes from the Barbed Oak Vineyard—a cool, hillside planting of heritage clones at the eastern edge of the Sonoma Coast AVA. Big crop years like 2012 always benefit our appellation wines, as we are inclined to declassify some vineyard-designate wine. A hefty yield at Hirsch Vineyard allowed for three full barrels to be blended down to this Pinot.

DETAILS

Vineyard: Teac-Mor, Hirsch
Appellation: Sonoma Coast
County: Sonoma

Winemaker: John Raytek
Production: 1385 cases
Anticipated maturity: 2016-2020
pH: 3.55
Brix: 22.2°

Total acidity: 6.3 g/l
Residual sugar: 0.4 g/l
Alcohol: 13.1
Yield: 2.5t/acre
Clones: Pommard, 777
Harvest date: 9/14/12, 9/24/12
Bottling date: 7/11/13

