



# 2012 Pinot Noir

Russian River, California



## COMPOSITION

Pinot Noir 100%

## VINEYARDS

The Russian River Valley climate is sculpted by the regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. The fog arrives in the evening, often dropping the temperature 95° F to 104° F from its daytime high, and retreats to the ocean the following morning. This natural air-conditioning allows the grapes to develop full flavor maturity over an extended growing season. The appellation is internationally renowned for challenging varieties like Pinot Noir, which excels in this cool-climate, yielding highly expressive wines.

## WINEMAKING

Cold soaked 48 hours, Extended maceration, free-run drained off after 10 days total contact.

## AGING

18 months in French oak - 44% new.

## CASES PRODUCED

580 cases produced.

## TASTING NOTES

Raspberry, strawberry jam and violets with sandal-wood, clove and vanilla aromas. Bright round red fruit on the palate with soft juicy tannins.

## FOOD PAIRING

Beef, veal, deer and poultry.

## PRODUCER PROFILE

Winemaker: Sam Baxter

Estate founded: 1996

Region: California, USA

## Technical data

Alcohol: 14,9%