



2012 Pinot Noir - Nils

Philosophy

The Nils bottling was created out of an interest to capture a specific expression from our estate fruit. With the Nils we seek power through weight and extract. This is where our personal preferences begin to merge with the terroir of the vineyard. Our highest pitched East-facing slope produces the most concentrated fruit on the property. We select the best rows at the peak of this slope to produce this wine. This slope provides the dark fruit and earthy base notes of the Nils bottling. The extract and concentrated tannin profile of this fruit provides a wealth of antioxidants that preserve this wine for long-term aging.

Vintage Notes

The 2012 growing season saw average temperatures but plenty of rainfall in the spring and early summer, which delayed the vines significantly. We had a late bud-break again (end of April) but the vintage was 'saved' by moderately warm summer weather and a record-breaking 90-day dry spell that extended into mid October. Because of this shift in the growing season we experienced an average timing of harvest (Oct 7th – Oct 28th). This resulted in concentrated, juicy, high acid wines with mature phenolics and plenty of complexity due to the grapes extended 'hang-time'.

Production Notes

The grapes were fermented (both primary and malolactic) using exclusively native yeast, with approximately 50% whole-cluster. The wine was aged for 15 months in 100% French oak barrels; 30% were new.

Brix° at harvest 23.5°

pH 3.71

TA 6.1

Alc. 13.4%