



2012 Pinot Noir – Three Barrel

Philosophy

The Three Barrel bottling is the result of an annual barrel selection process. The blend is comprised of our three most alluring and exotic barrels from the vintage. Every year we end up with a few barrels that express particular aroma and flavor characteristics that are beyond our comprehension. These barrels are in perfect harmony with their time and place resulting in something complete and truly compelling. The goal with Three Barrel is to maximize aromatic complexity and perfume. A firm acid structure replaces tannic extract to 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

This wine was made from blending the three most intriguing barrels of estate Pinot Noir we had in the cellar from the 2012 vintage. The grapes were fermented (both primary and malolactic) using exclusively native yeast, with approximately 90% whole-cluster. The wine was aged for 15 months in 100% French oak barrels; 33% were new.

Brix° at harvest 23°

pH 3.71

TA 6.1

Alc. 13.2%