



ANDERSON VALLEY

**2012 ANDERSON VALLEY PINOT NOIR
ESTATE GROWN – CONFLUENCE VINEYARD**

Our Confluence Vineyard is located in the heart of the Anderson Valley, adjacent to the headwaters of the Navarro River. The vineyard offers a unique range of soils, from benchland to gravel strata, as well as varying exposures including hillside slopes and protected pockets. This natural diversity allows us to choose clones ideally suited to each specific vineyard block, ultimately yielding grapes possessing a variety of expressive flavors and characteristics. The opulent Pinot Noir produced from this valley floor vineyard displays voluptuous red fruit components and plush, supple tannins.

IN THE VINEYARD

After a cold, dry winter, we did extensive pruning to delay budbreak until the optimal time. Early spring rains and warm weather produced ideal conditions from bloom through fruit set. Though we set a larger-than-normal crop, the clusters were dense and compact with abundant small berries, which is perfect for high-quality wine. Warm summer days, cool nights and clockwork fog allowed for slow, even ripening and the retention of acidity. We harvested block-by-block over an almost languid two-month period. Like the Anderson Valley itself, the resulting wines are pure and complex, balancing a natural richness with a rustic elegance.

COMMENTS FROM THE WINEMAKER

This spectacular wine is the proverbial velvet fist in an iron glove, with a hearty fruit core of Santa Rosa plum, red currant and raspberry, all framed by ripe, yet substantial, tannins and toasty French oak-inspired notes of vanilla. The complexity builds throughout the mid-palate and finish, where hints of supple leather mingle with a mélange of exotic spices, including cardamom, cinnamon and anise.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Date: September 14 – October 8, 2012

Average Sugar at Harvest: 25.0° Brix

1 Vineyard Harvested

COOPERAGE

50% New, 50% Second French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%

0.47g/100 ml titratable acidity

pH: 3.93

Bottled: February 2014

Released: March 2015