



ANDERSON VALLEY

**2012 ANDERSON VALLEY PINOT NOIR
ESTATE GROWN – SPLIT RAIL VINEYARD**

Located in the cool heart of the Anderson Valley, along California's windswept Mendocino Coast, Split Rail is the most recent addition to our collection of estate vineyards. With a varied topography of undulating slopes and benchlands, 16 distinct blocks of Pinot Noir and nine different clones, it is also one of our most diverse vineyards. This diversity contributes to a complex and nuanced expression of Anderson Valley Pinot Noir that balances focused red fruit elements with impeccable structure and depth.

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

True to its mid-valley origins, the 2012 Split Rail Pinot Noir combines characteristics from both ends of the Anderson Valley, bringing together the signature dark fruit, root beer and black tea notes of the warmer part of the valley, with the herbal spice, wild berry and black pepper elements of the valley's cooler deep end. This cellar-worthy bottling will reward decanting or a few years of patient aging.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: September 11 – October 11, 2012

Average Sugar at Harvest: 25.0° Brix

1 Vineyard Harvested

COOPERAGE

50% New, 50% Second Vintage French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%

0.50 g/100 ml titratable acidity

pH: 3.86

Bottled: February 2014

Released: March 2015