

WRITER'S BLOCK PINOT NOIR 2013



VINEYARDS

The fruit for this wine comes from two different Pinot Noir vineyards in Mendocino County, Lolonis vineyard in Redwood Valley, and Donnelly Creek vineyard in Anderson Valley between Boonville and Philo. The location of these appellations and vineyards benefit from fog coming in off the coast, and is a relatively cool area well-suited for Burgundian Varietals.

SEASON

2013 proved to be a great growing season in Mendocino County with moderate temperatures with no heat extremes, and no rain during harvest. The 2013 harvest was bountiful and high quality. 2013 is expected to rival the stand out 2012 vintage.

WINE STYLE & TASTING NOTES

This wine shows with aromas and flavors of dark red and black cherries, juicy raspberry and hints of brown sugar finishing with notes of cedar and light oak. We age the wine in French oak barrels for 12 months of which about 10% are new. The wine is fermented in a stainless steel tank, and smaller fermentation bins as we utilize both cool and warm fermentation temperatures with these vineyards. We fermented this wine using native yeast.

FOOD PAIRINGS

A wonderful pairing with salmon or other fatty fish, grilled pork, or mushroom and burrata bruchetta

APPELLATION Mendocino County **HARVEST DATES** September 16th & 19th, & October 1st, 2013 **ALCOHOL** 14.1% **BRIX** Average 24 **FERMENTATION** Average 28 days at 82°F **pH** 3.65 **TA** .64g/100mL **BARREL AGING** 12 months in French oak; 10% new oak **YIELDS** 3-4 tons per acre **YEAST** Native Ferments **PRODUCTION** 1200 cases