

## 2013 Manchester Ridge Pinot Noir

### Harvest Information:

Varietal: 100% Pinot Noir  
Appellation: Mendocino County, Manchester Ridge  
Vintage: 2013  
Harvest Date: September 28th

### Ranch Breakdown:

Manchester Ridge Vineyard, Mendocino County

### Winemaking Information:

Fermentation: RC212 yeast @ 78-82F in Stainless Steel Open Top Fermenter  
Malo-lactic: Vinaflora strain ML bacteria  
BBL age: 19 months 227 liter barrels  
New oak: 32%  
Primary Coopers: Francois Frere  
Barrel Type: 100% French oak, M+ Toast

### Finished Wine:

Alcohol: 14.1%  
Acid: 7.0 g/L  
pH: 3.64

Production: 298 cases

### Harvest Notes:

The stunning view from the top of Manchester Ridge needs to be seen to be believed. Located at an elevation of 2000 ft, the vineyard overlooks the Pacific Ocean and on a clear day, the lighthouse of Point Arena is clearly visible. This location creates a unique environment for the vines to grow and the grapes to develop. Fog, wind and heat waves are all pervasive throughout the growing season which leads to dynamic and distinctive fruit.

Another year of drought with some of the lowest recorded rainfall in January and February lead to early bud break and an earlier than normal harvest. Heat waves in late June and early July were balanced by perfect ripening weather at the end of July and early August.

### Tasting Notes:

The 2013 Manchester Pinot exemplifies the unique qualities this coastal vineyard brings to the table. There is an Old World nuance to this wine showing subtle earthy notes and an elegant mouthfeel. Like a classic Burgundy, this wine supremely complements an array of foods and will age beautifully in your cellar for many years to come. The concentrated red fruit and spice aromas coupled with a voluptuous mid-palate bring the New World style into the fold and perfectly balances the wine which splendidly lingers on the finish.