



2012 Manchester Ridge Pinot Noir

Harvest Information:

Varietal: 100% Pinot Noir
Appellation: Mendocino County, Manchester Ridge
Vintage: 2012
Harvest Date: October 5th

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: 16 months 227 liter barrels
New oak: 30%
Primary Coopers: Francois Frere
Barrel Type: 100% French oak, M+ Toast

Finished Wine:

Alcohol: 14.6%
Acid: 6.9 g/L
pH: 3.72
Production: 305 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. A mild to warm summer in 2012 led to even and steady ripening with an early October heat spell that brought the fruit to an exquisite level of ripening. With no pressure to pick from looming rainstorms, the 2012 Manchester Pinot Noir was harvested at its peak level of maturity.

Tasting Notes:

Bright cherry and strawberry notes erupt from the glass as subtle earthiness and dried cranberries accentuate the complex and varietally driven aroma. The intensely dark garnet hue is a testament to the sublime growing conditions throughout the year and exemplifies the quality of the grapes harvested from Manchester Ridge in 2012. The powerful aroma and concentrated color are reflected on the palate as velvety soft tannins caress and coat the entire mouth leading to a lingering finish of red fruit, cream and white truffle. Enjoy this delectable food-wine that marries old world elegance with new world power.