

PRIVATE RESERVE PINOT NOIR 2013

he Private Reserve wines are the ultimate wines within the portfolio, limited in production, sourced from the finest vineyards in Sonoma County, from appellations best suited for a specific varietal given the dramatic diversity in climatic and soil conditions across the County.

The Private Reserve Pinot Noir was sourced from the cooler Sonoma County region, allowing evening fog to influence the acidity while afternoon sunshine leads to the development of bright fruit flavors that culminate in this rich, enticing wine.



This rich Pinot Noir gets its dark color from Thornton Vineyard while Starkey Vineyard fruit adds spice and structure. A blend of Clone 115, Pommard 5 and Old Swiss Clone 23, enhance this wine's depth and breadth. Hand-picked and fermented in open-top fermenters, this wine received hand punch downs before being aged for 18 months in 30% new French Oak barrels.

The 2013 Private Reserve Pinot Noir opens with aromas of wet stone balanced with rich cherry. The dense fruit flavors come together with hints of mocha to present an exceptionally lush pinot noir. A subtle spice rounds out this outstanding wine leading to a lingering finish. This is a richly satisfying Pinot Noir with great acidity and beautiful balance — truly deserving of the Private Reserve designation.

Alcohol: 14.5% pH: 3.44 Total Acidity: 6.24

Aging: 18 months in French oak barrels: 30% new oak