

2012 'Bella Vigna' Pinot Noir



Vineyard Notes:

The Bella Vigna is a steeply sloped (think Black Diamond for all your snow skiers) southeastern facing vineyard on the Sonoma Coast planted to the 777 and Swan clones of Pinot Noir. The location is within a cooler part of the region, where the afternoon winds come directly from Bodega Bay on the Pacific coast. The vineyard is planted on Goldridge soil, which promotes lower yields and beautiful fruit intensity.

This vintage pushed the boundaries of my sanity and really only made the move toward the barn in the early part of October. Patience is a virtue.

Winemaker's Tasting Notes:

Stainless steel fermented, aged for 16 months sur lees in 100% French oak; 35% new oak. Bottled unfiltered, unfiltered. Darker color than in years past. Really diverse nose of spicy rhubarb, wild strawberry jam, clove, red meats and what I like to call animale. Secondary aromas of Asian soy, orange pekoe tea, and sage. Ripe flavors of cranberry, rhubarb, dark Bing cherry tea, and baker's chocolate. Finishes long with Bing cherries, crushed mint candies, and hints of white pepper.

Production:

180 Cases

Alcohol:

14.5%

Date Harvested:

October 17th, 2012

