

PICO & VINE

2013

RUSSIAN RIVER VALLEY

PINOT NOIR

WINE NOTES

TECHNICAL INFORMATION:

Appellation: Russian River Valley

Varietal Composition: 87% *Pinot Noir*, 13% *Syrah*

Total Acid: .56g/100ml

PH: 3.80

Alcohol: 13.5%

• VINTAGE •

The 2013 growing season got off to a fast start in April and never really slowed down until mid-September. The season began early, with a warm and dry spring, and the weather stayed absolutely beautiful all the way through an early harvest. Best of all, the season was warm enough and early enough to bring all grapes to delicious full ripeness without weather mishaps. The fruit was able to ripen slowly and develop excellent color and good flavors, while still holding onto to a decent level of acidity.

• WINEMAKING •

Grapes for this wine were harvested late in the evening and into the morning, when the grapes are at their coolest temperature. Thus, preserving the crispness and delicate fruit flavors in our wine. The grapes were destemmed, cold soaked and kept as whole rather than crushed berries in order to enhance the lush berry flavors in the wine. The wine was fermented on the skins for five to seven days, with care taken to avoid extracting any harsh tannin from the seeds or skins. A touch of Syrah was used to enhance the color and structure of the wine, enhancing the suppleness and length of this classic grape variety.

• WINEMAKER'S NOTES •

Lush Bing cherries, earthiness, vanilla with hints of orange blossom make for a delicious and special wine. On the palate, supple tannins combine with extended red cherry and French oak-infused caramel and spice. The flavors are ripe and elegant and carefully balanced with the acidity. The wine pairs well with grilled chicken, Fusilli pasta tossed with extra virgin olive oil, fresh tomato and herbs or a rustic wood oven-fired pizza with wild mushrooms and Taleggio cheese.

