



SHELL RIDGE SONOMA COAST

2012 *Pinot Noir*

*A rich and lush palate balanced
with bright acidity and finely
knit tannins.*

*"Vivid aromas of mocha, clove and
wild brambly berry introduce flavors
of black cherry, cedar and pomegranate,
finishing with hints of molasses
and spice."*

Elizabeth Grant-Douglas, Winemaker

APPELLATION: SONOMA COAST

Grapes were grown in the Annapolis area of the extreme and rugged Sonoma Coast, where our steeply sloped, mountainside vineyard is just one ridge from the Pacific Ocean. The soils at this 150-acre vineyard are primarily Goldridge fine sandy loam — highly sought after for its excellent drainage and vine vigor control. Vineyard crews still occasionally find ancient sea shells in the vineyard soils, giving the wine its name of Shell Ridge.

THE VINTAGE: 2012

After several challenging vintages, winemakers and growers were thrilled to report that the 2012 growing season in Northern California was ideal. Budbreak happened right on schedule and fruit ripened slowly and evenly in relatively mild conditions. Grapes developed beautiful concentration and lush fruit character during an extended hang time on the vine. Pinot Noir developed beautifully with this additional time to mature, while retaining its naturally juicy acidity and freshness. Our Shell Ridge Pinot Noir was harvested between October 2 and 15.

THE TECHNIQUE: ARTISAN - FROM START TO FINISH

The 2012 vintage was sourced from select blocks of the 150-acre Annapolis vineyard, centering on four clones: Pommard, 777, 667 and 115. In the winery, fruit was gently de-stemmed, with 70 percent whole berries left in tank. The must was left to rest for a five-day cold soak at 48 degrees F, which gently extracted additional color and texture from the skins. Fermented in open top tanks, the skin cap was punched down through the juice three times each day. When fermentation was complete, the free run wine experienced one night of settling before being transferred into new and used French oak barrels for nine months. The wine remained in barrel until blending prior to bottling.

THE STATS:

Appellation:	Sonoma Coast	Alcohol:	14.5%
Composition:	100% Pinot Noir	T.A.:	0.54g/100mL
Type of Oak:	100% French, 39% new barrels, medium and medium+ toast levels	pH:	3.51
Time in Barrel:	9 months	R.S.:	0.05