



## ACCOLADES

### Gold Medal

2015 SF Chronicle Wine Competition

## 2012 Red Birds Pinot Noir

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Having been raised in Columbia, Illinois, a small farming community just outside St. Louis, Richard and Roger Roessler had fond memories of the area and their favorite “Red Birds” that were so popular as they grew up.

The 2012 Red Birds is sourced from an area that one might call the “Cradle of Pinot Noir Civilization.” The color of this wine is just breathtaking—a polished garnet color just between purple and red. The nose is fresh black cherry and currant with an underlying spice array of cola, sweet sarsaparilla and just a touch of anise. Upfront on the palate are flavors of raspberry and ripe pomegranate, expanding to fresh red fruit flavors playing with just a touch of coffee and clove. It has just the right balance of fruit and acidity to make this a perfect food wine, but also one that’s great on its own.

## TECHNICAL SPECIFICATIONS

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VINTAGE:  
2012

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TOTAL ACIDITY (TA):  
5.42

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VARIETAL:  
Pinot Noir

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PH:  
3.62

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APPELLATION:  
Sonoma Coast

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FERMENTATION:  
Malolactic Complete, native yeasts

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CASE PRODUCTION:  
300 cases

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BARREL AGEING:  
9 months

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ALCOHOL CONTENT:  
14.2%

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BARREL COMPOSITION:  
30% New French Oak

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