



2013 Hein Pinot Noir

The 2013 Hein Pinot Noir comes from the far reaches of the deep Anderson Valley. We started with a slightly warmer, drier winter, but finally chilly rains came and gave the vineyard a much-needed chill and drink in late February. A warm March yielded an early bud break and we were off to the races. The rest of the growing season was ideal, a warm but never blazingly hot summer made for even ripening and berry size. We picked the fruit in the second week of September.

Aged for 15 months in French oak, the resulting wine is just starting to show its real beauty, but will benefit by another year in the bottle.

The color is a light garnet, violet. There are aromas of tea, rose petal, wet earth and star anise with candied pomegranate, citrus rind, cardamom spice, and an undertone of red plum flavors. The 2013 Hein truly benefits from some air – let it breathe for 20 minutes

TECHNICAL SPECIFICATIONS

VINTAGE:
2013

TOTAL ACIDITY (TA):
5.53

VARIETAL:
Pinot Noir

PH:
3.65

APPELLATION:
Anderson Valley

FERMENTATION:
Native yeast, full malolactic

CASE PRODUCTION:
82 cases

BARREL AGING:
15 months

ALCOHOL CONTENT:
13.80%

BARREL COMPOSITION:
50% New French Oak
