



2013 Day Ranch Pinot Noir

The Day Ranch is a 30-year-old dry-farmed site up in the deep, northwestern end of Anderson Valley. Entirely composed of a heritage clone—Beaujolais clone Pinot Noir—is what makes this site all the more intriguing. A true rarity in Pinot Noir, the result is a more multifaceted wine with high and low notes resulting from the different levels of sun exposure to the fruit. Combining this with the complexity ensuing from both vineyard age and the dry farming (roots struggle deep into the ground for water and nutrients) makes for a very impressive wine.

There's an unmistakable hint of violet and dusty ripe cherry on the nose. The wine is tied together by a core of tight, small tannins that runs the top of the tongue all the way to the finish. This light, tannic, "heart" of the wine brings together the additional red cherry and plum flavors with the subtle hints of tea, anise and rhubarb.

TECHNICAL SPECIFICATIONS

VINTAGE:
2013

TOTAL ACIDITY (TA):
5.36

VARIETAL:
Pinot Noir

PH:
3.77

APPELLATION:
Anderson Valley

FERMENTATION:
Native yeast, full malolactic

CASE PRODUCTION:
647 cases

BARREL AGING:
14 months

ALCOHOL CONTENT:
14.20%

BARREL COMPOSITION:
20% New French Oak
