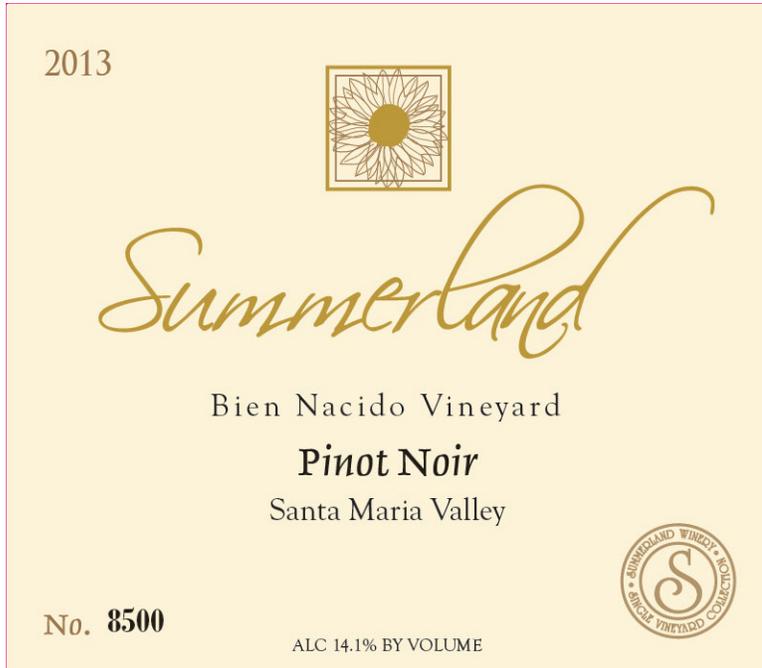




2013 PINOT NOIR



VINTAGE: 2013
VARIETAL: PINOT NOIR
APPELLATION: SANTA MARIA VALLEY
VINEYARDS: BIEN NACIDO VINEYARD, BLOCK T
HARVEST DATE: 9/2013
BRIX AT HARVEST: 24.2
ALCOHOL: 14.1%
pH: 3.4
TA: 6.5g/L
CASE PRODUCTION (9L): 650
CASE PACK: 12 X 750ML
RELEASE DATE: 11/2014
SUGGESTED RETAIL: \$50



VINEYARDS:

Situated on a bench overlooking the Santa Maria River, the Bien Nacido Vineyard is the jewel in the Santa Maria Valley AVA, one of the coolest appellations in California. Prized for its long growing season, this proven and celebrated vineyard benefits from a strong marine influence which is conducive to growing some of the finest Pinot Noir fruit in the state. Among a diverse spectrum of Pinot Noir planted in the vineyard, we contract the oldest section of vines, planted to Clone 22 in 1973. Among the more unique aspects of the T Block are the inner-plantings of the Pommard clone that lie in between the wide, old vine rows. A small portion of this Pommard harvest is fermented separately and included in the final blend each year.

VINIFICATION:

The grapes were allowed to cold soak for a period of 6-7 days to extract color and flavor. The wine underwent fermentation in 1.5 ton open-top bins and was punched down by hand. Each Pinot Noir lot was inoculated with Assmanhausen yeast, known for its slow fermentation properties and organoleptic influence. The maceration period averaged 20-25 days for optimum tannin and color extraction. Aged in 100% Francois Freres cooperage from a variety of forests for 11 months - 1/3 new oak.

TASTING NOTES:

A beautiful expression of the Santa Maria Valley; lovely juicy plum and red cherry fruit with rich flesh and spice. The wine shows a lovely depth, charm and style. The bright, forward nose is highlighted by hints of clove and forest floor. The palate encompasses distinct flavors of dried fruit and blackberry and overtones of exotic spice, making this wine a superb match with succulent dishes such as duck breast or pheasant, grilled salmon or steak.

ACCOLADES:

90 – Wine & Spirits Magazine 2010
Gold Medal – San Francisco Chronicle Wine Competition 2010

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