



## **SARACINA PINOT NOIR ANDERSON VALLEY KLINDT VINEYARD 2011**

### **Vintage & Appellation**

Anderson Valley Klindt Vineyard 2011  
Production of 298 cases

### **Varietal Composition**

100% Pinot Noir

### **Bottling Date**

August 23, 2012

### **Technical Data**

13.6% alcohol by volume  
0.60 gm/100 ml titratable acidity  
pH 3.71

### **Release Date**

July 24, 2013

### **Press**

*Stephen Tanzer's International Wine Cellar*, 91 pts  
*Wine Enthusiast*, 91 pts

### **Vineyards**

In the deep end of the Anderson Valley, at an elevation of 400 feet, lies the hillside Klindt Vineyard. This is certainly one of the most daring vineyard locations in California: its ultra cool climate puts Pinot Noir to the test, even in ideal years. The clonal selections, Pommard 113 and 777, are well laid out on the slope's different aspects to capture the needed daylight hours and achieve maturity in this challenging climate.

### **Harvest**

The 2011 growing season was one of the wettest, coolest, and latest in California history. It was ideal for the development of nuanced, elegant Pinot Noir in Anderson Valley. We picked the grapes at 23 brix on October 2, late in evening, beating the rain by less than 12 hours.

### **Winemaking and Cooperage**

The grapes were harvested by hand, most de-stemmed and gently fed into an open top tank with 90% whole berries and 10% whole clusters. Native yeast fermentation began eight days later and was complete by October 20, 2011. We drained the free-run juice directly into Francois Freres, Allier barrels, 10% of which were new. Native malolactic fermentation was complete by late December 2011. The wine was racked off fine lees directly to the bottling tank and bottled without fining or filtration on August 23, 2012.

### **Winemaker Alex MacGregor's Comments**

The lasting impression of our 2011 vintage is one of purity and elegance. It has an ethereal, perfumed nose of sweet raspberry and cherry, and an underlying root vegetable earthiness, perhaps owing to the small percentage of whole clusters. The tannins are sweet, and ample acidity keeps it nervy, balanced and penetrating. It has proven to be precocious and ready to drink earlier than prior vintages. This wine exemplifies the best of a cool climate Pinot Noir.