



SARACINA ANDERSON VALLEY KLINDT VINEYARD PINOT NOIR 2012

Vintage Information

Anderson Valley, Klindt Vineyard 2012
Production of 371 cases

Varietal Composition

100% Pinot Noir

Bottling Date

August 23, 2013

Technical Data

13.8% alcohol by volume
0.59 gm/100 ml titratable acidity
pH 3.72

Release Date

December 22, 2014

Press

Wine Enthusiast, 92 points

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 2012 growing season was one of the most perfect in California history, with moderate temperatures, no major heat spikes, and adequate but not early rainfall. It was ideal for the development of nuanced, elegant Pinot Noir in Anderson Valley. We picked the grapes at 23.4 brix in the early morning hours of September 30.

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 a full ten days later and was complete by October 16. We drained the free-run juice directly into Francois Freres, Allier barrels, 10% of which were new. Native malolactic fermentation was complete by late February. The wine was racked off fine lees directly to the bottling tank and bottled without fining or filtration on August 23, 2013.

Winemaker Alex MacGregor

Winemaker's Comments

This Pinot Noir is a pure reflection of a great vintage in the Anderson Valley. It is laden with raspberry and plum-laced fruit with an elegant tea-leaf scent in the background. The palate is smoothly textured, supple and relatively rich for the appellation. Precocious and ready to drink, it could also be cellared for up to five years or more with rewarding results. This wine would pair well with roasted root vegetables and grilled chicken or lamb.