



SARACINA ANDERSON VALLEY DAY RANCH VINEYARD PINOT NOIR 2013

Vintage Information

Anderson Valley Day Ranch Vineyard 2013
Production of 470 cases

Varietal Composition

100% Pinot Noir

Bottling Date

August 20, 2014

Technical Data

14.1% alcohol by volume
0.58 gm/100 ml titratable acidity
pH 3.49

Release Date

July 1, 2016

Vineyards

The Day Ranch lies in the deep end of the cool-climate Anderson Valley. Our block sits on a gentle slope at the base of the west-facing valley hills. The soil is thin clay loam, and the block is split evenly between clones 115 and 667, which we pick and ferment separately.

Harvest

The harvest of 2013 was one of the driest years in recent history. The late winter rains of 2012 kept the soil saturated through bloom. The remainder of the growing season was even and without precipitation. The lack of moisture ensured both tiny clusters and berries, with great concentration. We picked both clones on September 16, 2013.

Winemaking and Cooperage

The grapes were harvested by hand, de-stemmed and gently fed into an open top tank with 90% whole berries and 10% whole clusters. Native yeast fermentation began 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 grilled chicken or lamb or the classic poached salmon.