

2013 'SONOMA COAST' PINOT NOIR

Release Date:	April 20, 2015
Harvest:	September 29 th and October 5 th , at 24.4 degree brix average
Grape Source:	Cornerstone - <i>Clones: Dijon 113</i> Umino - <i>Clones: Dijon 667</i>
Cases Produced:	350
Malolactic Fermentation:	100%
Aging	Fifteen months in 60 gallon French oak barrels: 50% new from Tonnellerie Sirugue
Technical Notes:	Bottled: December 15 th , 2014 Yield: 3.4 ton/acre average Total Acidity: 6.7 g/L pH: 3.43 Alcohol: 14.1%
The Vintage:	The 2013 crop was once again another large one. Not quite as large as the previous, due to grower anticipation this year's vines were in perfect vine vigor/fruit balance. All phases of the growing season were strait forward. Sounds boring but boring winegrowing equates to excellent wine. Even the ripening season was uneventful, other than a little harmless rain in September. Harvests generally in recent years seem to be more compact and this one started the second week of September and lasted just 30 days. A 30-day harvest would normally create overload difficulties in the winery but since Chasseur production has been decreasing significantly every grape received full attention. The resulting wines are stylistically the antithesis of the 2012's, which were tightly wound early on and needed time to open up. The 2013's are very forward, open, aromatic and ready for drink.
Winemaker's Notes:	From its deep color of plum to its refined, sophisticated aromas of deep black cherry, sumac and black pepper corn this young wine has an old soul. Sophisticated layers of a dark core of cherry and grenadine are neatly counter-pointed by savory notes of roasted grain and tobacconist-shop spice. It finishes with a tightly wound mix of sweet pomegranate, red plum, roasted grain and sumac.