

WINE STATISTICS

September 21 – 26, 2012 25.6° Average Brix at harvest TA: .57 g/100 ml pH: 3.88 Alc: 14.9%

SONOMA-LOEB 2012 RUSSIAN RIVER PINOT NOIR

Winemaker, Phillip Corallo-Titus

THE WINE

Nestled in the cool, foggy hills above the Russian River Valley in Western Sonoma County, Dutton Ranch has earned a reputation as one of the appellation's preeminent Pinot Noir and Chardonnay vineyards. Our Pinot Noir block is perfectly located on an east-facing slope with shallow soils and full sun exposure. Yielding approximately 2.5 tons/acre of clones 667, 777 and 115 Pinot Noir, this impeccably farmed site is the perfect place for making world-class Pinot Noir. Grapes from the 2012 vintage were fermented using a combination of punch-downs and pump-overs, with wild yeast, as well as select strains from Burgundy. The wine was aged for 11 months in French oak barrels.

GROWING SEASON & HARVEST

The 2012 growing season offered fantastic growing conditions. Significant rains in early March were followed by perfect weather during bloom and an excellent fruit set. Summer temperatures were also ideal, with alternating periods of fog and sunshine ensuring great hangtime and no significant stress on the vines. With no notable heat events, and no threat of rain, we were able to pick exactly when we wanted to, resulting in pristine, perfectly developed fruit with great balance and acidity.

TASTING NOTES

With pure and focused dark cherry, currant, rose petal, chocolate and anise aromas, this is a classic expression of Russian River Valley Pinot Noir. French oak-inspired notes of mocha, toast, caramel and clove add complexity to the ripe, earthy fruit. On the palate, it is mouthfilling and rich, with voluptuous dark fruit underscored by sweet oak and silky tannins. Throughout, excellent acidity balances the richness, adding structure and focus. The finish is long and satisfying with lingering layers of fruit, oak and spice.