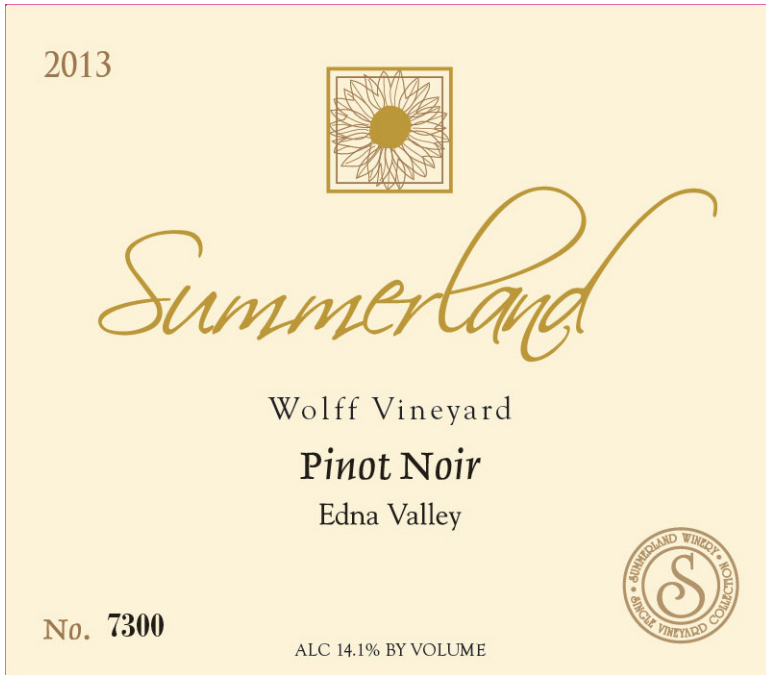


Summerland



2013 PINOT NOIR Wolff Vineyard

VINTAGE: 2013
VARIETAL: PINOT NOIR
APPELLATION: EDNA VALLEY
VINEYARDS: WOLFF VINEYARD
HARVEST DATE: 9/2013
BRIX AT HARVEST: 23.8
ALCOHOL: 14.1%
pH: 3.52
TA: 6.2 g/L
CASE PRODUCTION (9L):
CASE PACK: 12 X 750ML
RELEASE DATE: 9/2014
SUGGESTED RETAIL:

VINEYARD:

VINIFICATION:

The grapes were allowed to cold soak for a period of 6-7 days to extract color and flavor. The wine underwent fermentation in 1.5 ton open-top bins and was punched down by hand. Each Pinot Noir lot was inoculated with Assmanhausen yeast, known for its slow fermentation properties and organoleptic influence. The maceration period averaged 20-25 days for optimum tannin and color extraction. Aged for 11 months in 1/3 new oak in 100% Francois Freres cooperages from a variety of forests.

TASTING NOTES:

Our Summerland Wolff Vineyard Pinot Noir shows lovely depth, length and a style unique to Edna Valley AVA. An aromatic bouquet of oak and red fruit on the nose, gives way to hints of dried roses. A youthfulness is present, however, reveals itself on the palate, encompassing distinct flavors of bright raspberry, dried tobacco and exotic spice. A versatile pairing with food, it would do as well with a delicate dish of scallops and truffled risotto as with a more succulent duck dressed with fig sauce.

ACCOLADES: