

APPELLATION

Anderson Valley, Mendocino County

VARIETAL

100% Pinot Noir

COOPERAGE

30% new French oak 70% older French oak

TASTING NOTES

Located just off the coastal region of Mendocino County, peaceful and bucolic Anderson Valley has warm, sunny days and cool, foggy mornings and nights that create the ideal microclimate for producing our Lazy Creek Vineyards Pinot Noir. This delicious, sustainably-farmed wine has aromas and flavors of rose petal, exotic spice, cola, black currant, boysenberry with underlying woodsy and earthy notes. Silky yet structured tannins round out the slightly toasty finish.

VINTAGE NOTES

Our low-yielding vineyard of Pinot Noir grapes is comprised of Heritage and Dijon clones, and is said to be one of the oldest vineyards in Anderson Valley. Record rainfall in the spring was followed by a record mild summer; July being the coolest it's been in 50 years. The happy result was deliciously flavored and well-balanced Pinot Noir grapes. Harvest began mid-September and was completed late October.

WINEMAKER NOTES

The hand-harvested grapes for this Pinot Noir are fermented in macrobins and small, open-top tanks — partially whole-cluster fermented — then carefully pressed and barrel aged in new and older French oak for approximately 16 months before bottling.

FOOD PAIRINGS

Our Lazy Creek Vineyards Pinot Noir is delicious paired with braised meats, fowl, veal, salmon, lobster, prawns, and dishes with creamy sauces and spicy seasonings. Medium-textured soups and stews also pair nicely. For delicious cheese pairings with our Pinot Noir, try Gruyère, Gouda, French chévre, Comté, Edam, or a light Cheddar.

WINE INFORMATION

Bottled: June 2012 | alcohol/ph/ta: 14.2%/3.64/0.54 | cases: 516