

APPELLATION

Anderson Valley, Mendocino County

VARIETAL

100% Pinot Noir

COOPERAGE

50% new French oak 50% 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 ripe blackberry, cherry, black tea, cedar, ripe plum, blueberry, sandalwood, spice, and a pretty, floral character. 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. A cold and rainy spring and June rains delayed the growing season, as we had very mild weather until September with the exception of some scattered 90-degree days. Verasion finished late August to early September and all the fruit was picked by late October.

WINEMAKER NOTES

The hand-harvested grapes for this Pinot Noir are fermented in macrobins and small, open-top tanks. Lots were cold soaked for 2 days to optimize fruit aromas and flavors, various yeast strains are used for complexity. Fermentors are punched-down 2-3 times per day. Wines are pressed when dry and barreled down to complete malolactic fermentation in barrel. All vineyard blocks are kept separate until wines were racked to blend in July.

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: August 2012 | alcohol/ph/ta: 13.9%/3.66/0.58 | cases: 499