

EST.  1973



LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2012

“LAZY DAY”
PINOT NOIR

Anderson Valley

APPELLATION
Anderson Valley

VARIETAL
100% Pinot Noir

COOPERAGE
15% new French oak
85% older French oak

TASTING NOTES

Our “Lazy Day” Pinot Noir comes from Mendocino Ridge and Anderson Valley in Mendocino County where warm, sunny days and cool, foggy mornings and nights create the ideal microclimate for producing this wine. This sustainably-farmed Pinot Noir has attractive floral aromas along with black plum, dried strawberry and anise nuances. Lush flavors of raspberry, blueberry and a hint of toastiness are perfect compliments to round out this medium-bodied, easy-drinking wine.

VINTAGE NOTES

The 2012 growing season was very consistent with no major heat events during bloom, set or veraison. We thinned the fruit on the vine for balance and to achieve optimal fruit flavors. Harvest began late September and concluded mid-October, before the rains started.

WINEMAKER NOTES

The hand-harvested grapes for this Pinot Noir are fermented in macrobins and small, open-top tanks. Lots are cold soaked for two to three days to optimize fruit aromas and flavors, and various yeast strains are used for complexity. Fermentors are punched down one to three times per day. Wines are pressed when dry and then placed in barrels to complete malolactic fermentation.

FOOD PAIRINGS

Our “Lazy Day” 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.

WINE INFORMATION

Bottled: August 2013, Alcohol: 14.4%, pH/TA: 3.65/.59