

EST.  1973



LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2012

Anderson Valley
PINOT NOIR

APPELLATION

Anderson Valley, Mendocino County

VARIETAL

100% Pinot Noir

COOPERAGE

33% new French oak
67% 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 of blackberry, black cherry, cinnamon, exotic spices and licorice. The flavors are very bright with nice acidity, including dark plum and cherry. Our 2012 Lazy Creek Vineyards Pinot Noir has a rich mid-palate with weight and silky tannins ending with a long 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. 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 Creek Vineyards Pinot Noir is delicious paired with braised meats, fowl, veal, salmon, lobster and prawns. Medium-textured soups and stews also pair nicely. For delicious cheese pairings with our Pinot Noir, try Gruyère, Gouda, French chèvre, Comté, Edam or a light Cheddar.

WINE INFORMATION

Bottled: September 2013, Alcohol/ph/ta: 14.5%/3.65/0.56, Cases: 257