



APPELLATION
Anderson Valley

VARIETAL
100% Pinot Noir

COOPERAGE
7% new French oak
93% older French oak

TASTING NOTES

Our “Lazy Day” Pinot Noir comes from 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, medium-bodied Pinot Noir has attractive aromas of bright red fruits, plum, berries and a hint of licorice, followed by flavors of juicy cherry with notes of cola, spice and toast on the finish.

VINTAGE NOTES

A mild winter and warm spring led to an early bud break in March. Cool temperatures in May extended the bloom period that was interrupted by spring rain. Ongoing drought conditions coupled with a light crop led to an early harvest that began on September 2nd and ended September 14th.

WINEMAKER NOTES

The hand-harvested grapes for this Pinot Noir are fermented in macrobins and small, open-top tanks. Lots are cold soaked for 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. Once dry, the wines are drained and pressed to tank for one day of settling and then racked to barrels. Malolactic fermentation is completed in barrel. The blend was assembled in July and bottled in August.

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 2016, Alcohol: 14.5%, pH/TA: 3.68/.60



Lazy Creek Vineyards is a Certified California Sustainable Vineyard & Winery

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