



APPELLATION
Anderson Valley, Mendocino County

VARIETAL
100% Pinot Noir

COOPERAGE
40% new French oak
60% 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 wild blackberry, violets and a touch of baking spice. In the flavors, dark fruits unfold of acai, black cherry and perfumed black plum. Rich in weight and complexity, our 2013 Lazy Creek Vineyards Pinot Noir has complex mineral notes and a full lingering 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 2013 vintage began with a good amount of rain in December, 2012, which carried the Pinots through another drought cycle. The growing season was perfect — warm through the summer and into September, then cooling in October. Vines ripened a bit on the early side. A big crop set despite drought conditions, and extensive thinning helped balance the vines.

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 racked to 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 are also complementary. For delicious cheese pairings with our Pinot Noir, try Gruyère, Gouda, French chévre, Comté, Edam or a light Cheddar.

WINE INFORMATION

Bottled: September 2014, Alcohol/ph/ta: 14.5%/3.70/0.54, Cases: 468



Lazy Creek Vineyards is a Certified California Sustainable Winery

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