

EST.  1973



# LAZY CREEK VINEYARDS

PROPRIETORS DON & RHONDA CARANO

2013

“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 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 aromas of plum, raspberry, a hint of licorice and toast. Lush flavors of bright red cherry and plum, with a nice touch of spice on the finish are perfect complements to round out this medium-bodied, easy-drinking wine.

## VINTAGE NOTES

The vintage started with some good rain in December 2012 which carried the 2013 Lazy Day Pinot Noir through another drought cycle. The growing season was perfect, warm through the summer into September and then cooling down again in October. Vines ripened a bit on the early side. A big crop was set in spite of the drought conditions and extensive thinning had to be done to 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 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 2014, Alcohol: 14.5%, pH/TA: 3.65/.56