

DANIEL

2013 Daniel Laguna Pinot Noir | *Russian River Valley*

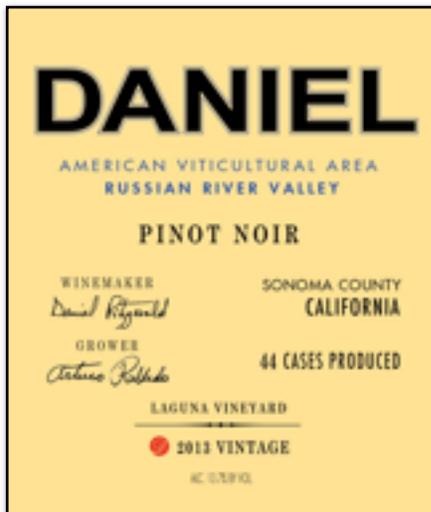
Vineyard- Laguna Vineyard was planted in 2008 by proprietor and legendary vineyard manager Arturo Robledo and his son Arturo Jr. The Vineyard is planted on a sloping meadow comprised of well drained, Goldridge soil. The vines are on guyot and trellised a mere 24" off the ground. The entire vineyard is organically farmed. Only Heritage clones were used in this blend, they are Calera, Eden and Martini.

Vintage- The 2013 growing season essentially offered conditions that were as close to perfect as they come. Early winter rains were followed by a warm, dry spring, resulting in an early growing season that saw no frost. Summer was warm, but without the usual heat spikes to shut the vines down or produce sunburn. Ripening occurred earlier than usual, and was very even. The wines are bright, energetic, with beautiful aromatics and full of complexity.

Fermentation: 66% destemmed only and transferred by gravity to open top fermenters, the other 33% was left whole cluster and added to the bottom of the tank. A long, cool 5 day cold soak was allowed before the tank was taken off cooling. The must was then fermented with Indigenous yeast to promote complexity and terroir. The fermented wine was pressed off slightly before dryness to minimize harsh phenols and retain it's core of fruit. Malolactic was completed with indigenous flora.

Harvest Date: September 12th, 2013

Winemaker: Daniel Fitzgerald



Cooperage & Aging: Aged in 100% French oak (33% new) for 10 months.

Bottled: August 2014 **Production:** 44 cases

Sensory Notes: This Daniel Pinot Noir is brilliant ruby red in color. The nose offers delicate notes of raspberry and Bing cherry followed by dried fig and tea leaf. At first sip, subtle red fruit and fall spices of cinnamon and clove tantalize the palate. The wine broadens and swells with mouth watering, saline verve then lengthens gracefully with flavors of cranberry, cured meats and baking spices.

Final Technical Information:

pH: 3.54

TA: .68 g/100ml

Alc: 13.7%

Suggested Retail Price: \$60.00