

# DANIEL

## 2013 Soberanes Pinot Noir | *Santa Lucia Highlands*

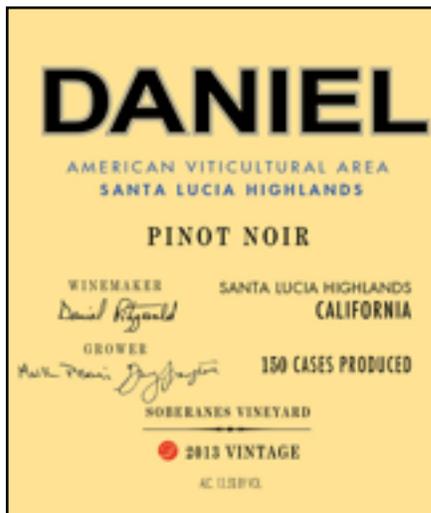
**Vineyard-** The site features tightly spaced vines and is planted to 33 acres of Chardonnay, Pinot Noir and Syrah and sits on the Santa Lucia Highlands Bench adjacent to the Garys' Vineyard. The Soberanes Vineyard is a joint project, owned and farmed by Gary Franscioni and Gary Pisoni. The Santa Lucia and Gabilan mountain ranges surround the Salinas Valley and act like a conduit, directing the winds off the Pacific down the valley, cooling the region from warm inland temperatures. The afternoon winds deliver fog off the Monterey Bay, acting as a buffer and extending the growing season. The typically sandy soils of the Santa Lucia Highlands are further influenced in this vineyard with copious amounts of rough granite to create the vineyard's signature *terroir*.

**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:** 70% of the fruit was de-stemmed and moved by gravity to open-top fermenters. The remaining 30% was left whole cluster and added to the top of the de-stemmed fruit. The tank was chilled to 50F for a nice long cold soak to increase enzymatic extraction then allowed to warm on its own. Both primary and secondary fermentations were indigenous. The must was pressed off just before dryness to preserve fruit and minimize alcoholic extraction, the wine was transferred immediately to barrel without settling for added mouthfeel and complexity

**Harvest Date:** September 13th, 2013

**Winemaker:** Daniel Fitzgerald



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

**Bottled:** August 2014

**Production:** 150 cases

**Sensory Notes:** Deep garnet in color, the nose is a sultry blend of black currant *coulis*, pomegranate and fall spice. The palate is lush and silky, concentrated with flavors of orange blossom, ripe plum, cedar and anise. Strong tannins are balanced by bright acidity, helping the complex flavors linger on the long, lasting finish.

**Final Technical Information:**

**pH:** 3.54

**TA:** .64 g/100ml

**Alc:** 13.5 %

**Suggested Retail Price:** \$55.00