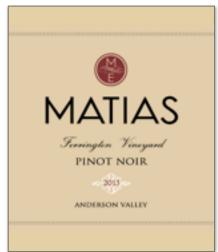


2013 Matias Ferrington Pinot Noir | Anderson Valley

Vineyard- Anderson Valley's Ferrington Vineyard was first planted in the late 1960's and some of the original sauvignon blanc vines are still producing fruit. The inland climate is tempered by cool marine air, with steep hills and mountains that surround the rolling-to-nearly-level alluvial terraces of this extraordinary site. The vineyard has a gentle south-facing slope with soil that is mainly decomposed sandstone and clay soils, with three-to-four feet of topsoil. Ferrington Vineyard has become one of California's most sought-after pinot noir vineyards and this wine is a true testament to its exceptional offerings.

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. The fermentation was indigenous as was malolactic. The tank was pressed off just before dryness to preserve fruit and minimize harsh alcoholic extraction, the wine was transferred immediately to barrel without settling for added mouthfeel and complexity.

Harvest Date: September 11th, 2013

Winemakers: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Cooperage & Aging: 100% French Oak, 45% new from the Troncais and Chatillon forests. The wine was left

to age for 10 months in barrel.

Bottling: August 2014 **Production**: 347 cases

Sensory Notes: Vibrant dark red in color, the nose is characteristically Ferrington Vineyard with its Bergamot tea leaf, asian spice and hint of spearmint. Well structured and bright, the palate is complemented by flavors of boysenberry, tart cherry, dried herbs and orange peel.

Final Technical Information

pH: 3.56 **TA:** 0.62g/100ml **Alc:** 13.6%

Available Formats: 750ml

Suggested Retail Price: \$60.00