



2012 PINOT NOIR

Mitsuko's Vineyard, Carneros, Napa Valley

MITSUKO'S VINEYARD, located south of Highway 121 in the cooler part of Napa Carneros, has proved to have an abundance of ideal sites for Pinot Noir. Purchased as bare land in 1989, we have continued to refine its plantings to maximize the potential of the site. As part of this ongoing development, we began to experiment with a diverse range of Pinot Noir clones in 1994, giving complexity and finesse to the wine.

HARVEST NOTES

2012 began with a warm winter and early spring, accelerating budbreak and resulting in an even and fertile bloom. Warm temperatures continued into the late spring and early summer without significant heat events, prolonged cool periods or measureable rain-fall—essentially perfect weather for winegrape growing. As a result, véraison proceeded uniformly. The combination of warmer days and cooler nights ensured full ripeness of the fruit, in flavor development and tannin maturity, together with acidity retention so crucial for fine wine balance. Ideal weather produced a higher-than-normal berry size which, combined with the high fertility, resulted in a prodigious crop which perfectly ripened through the late summer and early autumn. Fruit quality proved superb across all varieties.

WINEMAKER NOTES

Individual blocks were harvested at night, sorting out any clusters that might detract from the quality. The fruit was fully destemmed to achieve purity of character and was sorted using state-of-the-art optical machinery to remove any poorly colored or desiccated berries. Gravity-fed into our small open-top fermenters, the cold fruit was allowed to macerate for several days, releasing flavor compounds, structural skin tannins and color. The grapes were then fermented using traditional *pigeage* or punchdown, to achieve a gentle extraction. Next, the tanks were drained into barrels for aging and these wines remained under perfect conditions in our caves until being blended just prior to bottling.

TASTING NOTES

Our 2012 Pinot Noir has deep enticing aromas of red and black cherries and olallieberry accented by dried porcini mushroom, pu-erh tea, sweet spices and wisps of church incense. The wine is silky and seamless in the mouth, balancing fleshiness with perfect acidity and an opulent mouthfeel.

TECHNICAL INFO

VARIETAL COMPOSITION
100% Pinot Noir

CLONES
Dijon Clones 115, 667, 777 and 828

MASSALE SELECTIONS
Swan and Pommard

VINEYARD
Mitsuko's Vineyard,
Carneros, Napa Valley

AVERAGE VINE AGE
15 years

SOIL
Haire and Diablo Clay Loams

HARVEST DATES
September 14–26

FERMENTATION
100% native yeast

AGING
10 months in 38% new French oak

BOTTLING DATE
July 2013

ALCOHOL
14.2%

RESIDUAL SUGAR
0.05%

PRODUCTION
2,810 cases

OPTIMAL DRINKING
now—2020