



T H E R I N G L E A D E R

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**C A L I F O R N I A
P I N O T N O I R**

W I N E N O T E S

• G R A P E S O U R C I N G •

Grapes for this wine were sourced from California's best growing areas for Pinot Noir in the Lodi and San Joaquin Valleys. A variety of vineyards were selected, from warmer vineyards that highlight ripe, fruity flavors in the grapes to cool coastal climate growing regions, where warm, sunny days are moderated by cooling maritime influences. The range of vineyards and growing areas creates a Pinot Noir that is crisp and complex yet approachable and luscious on the palate.

Grape Sourcing: 82% California, 12% Russian River, 6% Lodi

• V I N T A G E •

The California Pinot Noir harvested this year is the biggest wine grape crop to date in 2012. A long, moderate growing season in most areas of the state produced excellent quality and allowed the grapes to continue to size right up to harvest. Most of the region's grapes harvested before the October rains, resulting in grapes with excellent flavor development and maturity. Wines from this vintage tend to display ripe fruit aromas and flavor, richness, and balanced acidity.

Technical Information: 0.53 TA, 3.59 pH, 13.5% alcohol by volume

• W I N E M A K I N G •

Grapes for this wine were gently squeezed, and cold soaked for up to 5 days prior to fermentation. A portion of the blend was fermented in open topped containers to soften tannins and provide more intense color and flavor extraction. This component was aged for 6-8 months in a combination of new and 1-2 year old French and American oak barrels, adding layers of toastiness, and complexity to the wine. The remaining portion of the blend was cold fermented in stainless steel to preserve the berry fruit characteristics and crisp acidity.

Varietal Blend: 94% Pinot Noir, 6% Zinfandel

• W I N E M A K E R ' S N O T E S •

Fragrant cranberry and red raspberry aromas carry through to the palate, framed on the palate by notes of cedar, spice, vanilla with a crisp yet silky finish. The wine pairs well with light pasta dishes, grilled salmon, tuna, or roasted chicken.