

VERDAD



2012 Pinot Noir \$35

Sawyer Lindquist Vineyard

Edna Valley

Harvest & Tech Notes:

22.7 Brix

3.34 pH

7.7 grams of TA

50% Whole cluster inclusion

Native Yeast Fermented

12.5% Alcohol by volume

Demeter Certified Biodynamic

The 2012 vintage had even, typical Central Coast weather. The summer had normal cool coastal weather, foggy evenings burning off in the late morning sun peppered with a couple of minor heat spells. Early September brought seasonably warm temperatures, which ripened the crop nicely.

The Pinot Noir was fermented with 50% whole clusters. The fermenting must was punched down by hand twice a day by hand. The wine was aged for 22 months in 50% new François Frères Burgundy barrels.

This Pinot has pretty bright cherry aromas with hints of tea, spice and autumn leaves enhanced by a back note of toast.

400 cases were produced

