

2011 Pinot Noir

Glass House Vineyard
Sonoma Coast



100% Pinot Noir

A pitch-perfect Pinot, honoring the subtlety of the varietal

The Vineyard: Glass House Vineyard is located in a gap in the mountains separating Sonoma Valley from the influences of the Sonoma Coast. This provides a cooling marine influence that allows for optimal Pinot Noir growing.

The Vintage: The growing season of 2011 was one of the coolest in memory. The Sonoma Coast and the inland valleys of northern California are often covered each evening with a marine layer of fog and clouds that the sun burns off the next day earlier or later depending on how close you are to the coast. This naturally affects the growing conditions. There were days and sometimes weeks during the summer of 2011 when we never saw the sun. Pinot Noir and Chardonnay love this.

To add to the difficulties in 2011, it rained for seven days straight during the peak of the harvest in October. All grapes and winemakers hate this. Fortunately for Pinot Noir and Chardonnay, they were picked and in the barrel before the rains. Even though the reputation of the 2011 vintage has been marked down by wine critics because of the cool season and unseasonable rains, the early picked wines, like this Pinot Noir, are stellar.

The Winemaking: Three Pinot Noir clones were fermented separately, one on wild yeast, two on pure strain yeasts and aged sur-leees in French oak barrels until the wine tasted right.

The color is showing a delicate transparency typical of the best Pinot Noir. A flowery, complex and varietally correct nose promises a true Pinot experience. Layered flavors expand in the mid palate in perfect balance, rolling backwards and expanding outwards, evolving into a lingering finish. As with the greatest Pinots, this one is feminine and delicate and pairs with a wider variety of foods than any other wine.

Picked: September 29, 2011, Depending on Block and Clone: Brix 24.4 to 25.81
pH 3.4 to 3.5, T.A.: 8.2 to 9.5 g/L. Yeast: Wild, RC 212, Ausmshausen
Fined: Bentonite to settle lees and heat stabilize. Cold stabilized by temperature drop. Cross flow clarified before bottling, sterile bottled, no Velcorin
SO₂ at bottling 25 ppm, at release ≤12 ppm
Bottled 278 cases, September 26, 2013
Alcohol 13.4%, Residual sugar 0.3g/L (classified as dry), Vegan, Gluten free
Low histamines ≤ 5mg/L

More information: Robert Rex, Winemaker: robert.rex@deerfieldranch.com
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