



**FROSTWATCH** *Vineyard & Winery*

## **Frostwatch 2013 Pinot Noir**

**Cases produced:** 237

**Composition:** 100% Pinot Noir

**Brix at Harvest:** 24.9 brix

**Blend TA:** 5.7

**Suggested retail:** \$40

**Harvest dates:** 9/23/13

**Blend Ph:** 3.8

**Alc:** 14.2%

**Vineyard Sources:** This is the fifth vintage of Frostwatch Pinot Noir. Our entire two and one-half acres of Pinot Noir are planted to a selection of the Swan Clone. The Swan Clone typically produces small clusters and small berries which has certainly held true in our experience. Furthermore, it is commonly believed that large diurnal temperature fluctuations have a positive correlation with Pinot Noir grape quality. Our vineyard experiences very cool nighttime temperatures throughout the summer. Accordingly, our site is well suited climatologically to the cultivation of Pinot Noir. Generally speaking, the Bennett Valley Appellation is also distinguished by its very long growing season, modest yields relative to other areas and full flavored wines with good natural acidity.

**Winemaking:** The grapes were picked at night and sorted, de-stemmed, but not crushed. The grape must was punched down daily and the headspace above the must was gassed with CO<sub>2</sub> after each punch down. After 10 days, the must gradually warmed to about 58 degrees F and the indigenous fermentation began. The fermentation temperature was controlled to a maximum of 82 degrees F and was punched down twice daily. About three weeks after harvest, the primary fermentations were done and the must was drained and gently pressed with a hydraulic basket press. The wine was moved to a mixture of new and used French oak barrels. These were stirred and topped weekly as the wine went through an indigenous malolactic fermentation that finished in December and was then SO<sub>2</sub>'d. The wine was then stirred and topped on a monthly basis until it was racked a few days prior to bottling (unfiltered) on 4/15/15 (about 17 months in oak). The wine was allowed to age in bottle prior to its release this fall.

**Tasting Notes:** The 2013 vintage is another fine vintage in Bennett Valley. The wine has power yet exhibits the delicacy one expects in excellent Pinot. It exhibits bright cherry and plum flavors and shows good structure that promises additional development. Indeed, this wine will only improve over the next 5 years.

**Winemaker:** Brett Raven

**Release Date:** 10/1/2016