

PRECIOSO PINOT NOIR

ach harvest, as the grapes start to come into the winery, some favorite lots start to appear, the fruit is just a bit sweeter, brighter, smaller clusters, we just know they are a bit more special. Then once the wines find their way to the barrels, some individual barrels start to stand out as we prepare the blends for our La Cruz and El Coro Pinot Noirs. Our Precioso Pinot Noir showcases the most outstanding wine that reflects our estate, the nuances of the vintage and our passion for elegant cellar worthy wines.

All our Pinot Noir fermentations are native, allowing for a true sense of place. Our winemaking practices strive to gently guide the wines with minimal intervention. Our winery's design allows us to move the wine from tanks to barrel using gravity. The wines are taken into our natural cave where malolactic fermentation occurs and the wines are aged. The 2012 Pinot Noir's were racked once as we prepared the blend and then bottled, once again using gravity flow.

2012 was a wonderful growing season in the Petaluma Gap. Mild temperatures throughout made for an even ripening, no big heat spikes, rain or cold, allowing the berries to develop intense flavors.

2012 Precioso Pinot Noir is a selection of our 828, Swan, Pommard, 667 and La Tache clones. This wine presents notes of dark cherry and rich plum with a fine, delicate texture. Hints of elegant oak and fine crafted tannin frame this beautiful expression of our estate.

PRODUCTION:	69
HARVEST DATES:	September 15-17th, 2012
BOTTLING DATE:	September 9, 2013
PH:	3.66
TOTAL ACIDITY:	5.33 g/L
ALCOHOL:	14.2%

