

HARRINGTON



2012 Harrington Pinot Noir, Anderson Valley

Vineyard:

This 2012 Anderson Valley Pinot Noir is entirely sourced from the Wiley Vineyard. A mere eight miles from the Pacific Ocean, the Wiley Vineyard is one of the westernmost Anderson Valley vineyards. This chilly area, known locally as the "Deep End," is often the last Pinot Noir vineyard harvested in the Anderson Valley. Surrounded by coastal redwood groves, and on a southwestern facing slope, these vines have had ample time to sink their roots deep into a soil of fractured sandstone and dense loam. Integral to this wine is the 30-year-old Pommard block, which separates this vineyard from many of those more recently planted, both in aromatic complexity and depth.

Descriptors:

dark fruit profile, black cherry, cassis, coffee, baking spices, brown sugar, cedar, earthy, round, lush, fine-boned tannins, structured.

Winemaking:

This wine was produced with unique premium Pinot Noir protocols: night/dawn harvesting of grapes to preserve delicate aromatics, three day cold soaks with dry ice, native yeast fermentations, hand punchdowns, tannin management, gentle pressing, French barrels, lees stirring and no racking.

Harvest:

October 10, 2012

Numbers:

Brix: 24.1

TA: .63

pH: 3.48

Alcohol: 14.1%

Yeast: Native yeast

Clones: Mt Eden, Pommard

Cooperage: Billon, 15% new

Barrel duration: 10 months

Cases produced: 200

Bottled: July, 2013