

HARRINGTON



2012 Harrington Pinot Noir, Coast Grade Vineyard, Santa Cruz Mountains

Vineyard:

The Coast Grade vineyard is located near Bonny Doon on a south-facing ridge less than 2 miles from the Pacific Ocean. The vineyard is planted atop a small pocket of limestone soils, a very rare geological formation for the Santa Cruz Mountains. Proximity to the ocean means the vineyard is typically enveloped during morning hours in a blanket of dense, cooling fog. Afternoons turn warm, but never hot because of the daily onshore ocean breezes. These climactic conditions bring brisk aromatics and bright acidity to the wine. The limestone adds elegant structure and the potential for a cellarable, long-lived Pinot Noir.

Descriptors:

Aromas: black currant, crushed rose petal, spice, cedar, balsam, earth and minerals.

Flavors: red cherry, mandarin orange, raspberry, plum, rhubarb, cardamom.

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 9, 2012

Numbers:

Brix: 23.3

TA: .69

pH: 3.37

Alcohol: 14.1%

Yeast: Native yeast

Clones: Pommard, 115, 667, 828

Cooperage: Billon, 33% new

Barrel duration: 10 months

Cases produced: 65

Bottled: July, 2013