



**2013 Baranoff Vineyard Russian River Valley Pinot Noir:**

The small vines that grow on this low- vigor, bright-red, windy ridge always produce pea sized berries, tiny clusters and perfectly low yields. The wine consistently exhibits natural acidity and great structure indicative of this special place.

The 2013 vintage was glorious as far as weather is concerned. A major factor shaping this wine from this vintage was the rain cycle. We had little to no rain after January, which resulted in berries and clusters that were smaller and more concentrated than the 2012 vintage. Even though we had a great fruit set, the vines did not size the fruit up as much because the soils were becoming water deprived. The resulting wines were concentrated and balanced with great structure and acidity- an exceptionally high quality year resulting in a worthy aging vintage.



**Small Vines**

**2013 Baranoff Vineyard Russian River Valley Pinot Noir**

**100 CASES Produced**

**Minimum Retail Price / Bottle: \$72.00**

Available direct from winery and at select high-end retail and restaurant locations throughout the U.S.

<b>Vineyards:</b>	100% Baranoff Family Vineyard: Planted in 2001, top of ridge above the Laguna de Santa Rosa, Sebastopol
<b>Farming:</b>	Sustainably farmed by Small Vines Viticulture, Inc., with organic weed control
<b>Spacing:</b>	4x4 and 4x meter (2722– 3350 vines per acre)
<b>Soils:</b>	Red sandy clay loam
<b>Yields:</b>	~1.8 lbs. per vine, naturally, lightly thinned for uniformity
<b>Clones:</b>	Calera, 777, Swan, 459
<b>Hand Harvest Dates:</b>	9/2/2013
<b>Brix at Cold Soak:</b>	22.3 Brix
<b>Fermentation:</b>	Native yeast fermentation; 5 day cold soak; on the skins for 17 days including pre and post-fermentation maceration; Native ML, 75% whole cluster
<b>Barrel Program:</b>	15 months on fine lees; 25% New French oak: Siruge. 75% Neutral: Ermitage. 100% free run
<b>Bottling:</b>	Bottled unfined, unfiltered December 18, 2014
<b>Chemistry:</b>	pH: 3.68, TA: 0.61 g/100ml, RS: 0.3 g/L Alc: 12.1%
<b>Release Date:</b>	August 2015