



2013 Estate Cuvée Russian River Valley Pinot Noir:

Hand selecting our best barrels, crafted from obsessively tended vines, this precise Cuvée marries our excellent Estate vineyards together.

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 Estate Cuvée Russian River Valley
Pinot Noir**

524 CASES Produced

Minimum Retail Price / Bottle: \$55.00

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

Vineyards:	60% Baranoff Vineyard: Planted 2001, top of ridge above the Laguna de Santa Rosa, Sebastopol. 10% Old Mill: Planted 2001, super low vigor soil, heart of the Green Valley AVA. 10% MK Vineyard: Planted 1999, Occidental Hills. 20% Barlow Homestead: Planted 2009, cool-windy ridge top with heavy coastal influences, Sebastopol
Farming:	Organically farmed by Small Vines Viticulture, Inc.
Spacing:	4x4 and 4x3 (2722– 3630 vines per acre)
Soils:	Red sandy clay loam to dark gray Goldridge fine sandy loam
Yields:	~1.0-2.0 lbs. per vine, naturally. Each berry/cluster passes 10-11 rigorous hand-evaluation steps before inclusion
Clones:	Dijon 113, 114, 115, 459, 667, 777, 828, 943 and Swan, Calera, Pommard
Hand Harvest Dates:	Baranoff: 9/7 and 9/9/13. Barlow Homestead: 9/2, 9/7 and 9/9/13. MK Vineyard: 9/5/13. Old Mill: 9/9/13
Brix at Cold Soak:	Baranoff: 23-24, Barlow: 22.1-23.4, MK: 23.4, Old Mill: 23.6
Fermentation:	Native yeast fermentation; 3-5 day cold soak. On the skins for 14-21 days including pre and post-fermentation maceration. Native ML. 35% whole cluster
Barrel Program:	15 months on fine lees; 25% New French oak: Atelier, Siruge, Remond. 75% Neutral: Atelier, Ermitage, Siruge, Remond
Bottling:	Bottled unfined, unfiltered December 18, 2014
Chemistry:	pH: 3.77, TA: 0.56 g/100ml, RS: 0.5 g/L, Alc: 13.6%