



**2013 MK Vineyard Sonoma Coast Pinot Noir:**

The most mature vineyard in our lineup, planted by Small Vines in 1999. Surrounded by woodlands and close to the coast this meticulous vineyard is mild and temperate and makes a wine that is deeply layered and expresses the earth and forest that surrounds this unique location.

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 MK Vineyard Sonoma Coast Pinot Noir**

**150 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% MK Vineyard: Planted by Small Vines in 1999, east facing ridge above Occidental, 800 ft. elevation, 10.5 miles from the coast
<b>Farming:</b>	Organically farmed by Small Vines Viticulture, Inc. using biodynamic practices
<b>Spacing:</b>	4x4 (2722 vines per acre)
<b>Soils:</b>	Extremely sandy dark gray loam
<b>Yields:</b>	~2.5 lbs. per vine, naturally, lightly thinned for uniformity
<b>Clones:</b>	Dijon 114, 115, 667, 777
<b>Hand Harvest Dates:</b>	9/5, 9/7/2013
<b>Brix at Cold Soak:</b>	23-23.2 Brix
<b>Fermentation:</b>	Native yeast fermentation; 5 day cold soak; on the skins for 14-18 days including pre and post-fermentation maceration; Native ML, 35% whole cluster
<b>Barrel Program:</b>	15 months on fine lees; 42.5% New French oak: Siruge, Ermitage, Atelier. 57.5% Neutral: Ermitage, Francois Freres. 100% free run
<b>Bottling:</b>	Bottled unfinned, unfiltered December 18, 2014
<b>Chemistry:</b>	pH: 3.62, TA: .57 g/100ml, RS: 0.4g/L Alc: 13.2%
<b>Release Date:</b>	August 2015