



2013 Sonoma Coast Pinot Noir:

100% from our Barlow Homestead Vineyard planted in 2009. This amazing young site is already expressing itself in the wines showing great natural acidity, evident tannins, minerality and even some distinct savory characteristics. We are very excited about this precise offering.

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 Sonoma Coast Pinot Noir
247 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:	100% Barlow Homestead: Planted 2009, cool-windy ridge top with heavy coastal influences, Sebastopol
Farming:	Organically farmed by Small Vines Viticulture, Inc.
Spacing:	4x3 (3630 vines per acre)
Soils:	Dark gray Goldridge fine sandy loam
Yields:	~1.5 lbs. per vine, naturally, lightly thinned for uniformity
Clones:	Calera, Pommard, Swan, 943, 828
Hand Harvest Dates:	Barlow Homestead: 9/2, 9/5, 9/7, 9/9/2013
Brix at Cold Soak:	21.8- 23.0 Brix
Fermentation:	Native yeast fermentation; 3-5 day cold soak; On the skins for 14-18 days including pre and post-fermentation maceration; Native ML; 0% whole cluster
Barrel Program:	15 months on fine lees; 35% New French oak: Ermitage, Atelier, Siruge. 65% Neutral: Remond, Ermitage, Siruge. 100% free run
Bottling:	Bottled unfinned, unfiltered December 18, 2014
Chemistry:	pH: 3.54, TA: 0.59 g/100ml, RS: 0.4 g/L, Alc: 12.9%
Release Date:	August 2015