



2013 ROBIN K. PINOT NOIR SONOMA COAST

Production: 1600 cases

This 2013 Robin K Pinot Noir is a continued extension to the Gold Medal winning 2011 version, combining fruit from Rued Vineyard and Foggy Oaks Vineyard, both in the heart of the Sonoma Coast along the River Road corridor. The 2013 vintage was somewhat of a change from the previous three, with warm and dry weather throughout the growing season and not a worry in the world for most of the North Coast's winemakers! The Rued Vineyard fruit is the base of the blend, its mixed clone plantings contributing a complex array of aromas and flavors, while the fruit from Foggy Oaks is entirely Dijon 777 with its darker fruits and more muscular backbone.

This Pinot Noir is 100% varietally pure and produced entirely with traditional Burgundian processing techniques. Hand-harvested clusters were gently de-stemmed, leaving whole berries intact. The fruit was cold soaked for 5-6 days, and fermentations utilized Burgundian yeast strains at low inoculation rates to extend the fermentations as long as possible. Extraction was gently carried out with pumpovers to maximize fruitiness, but the rack and return method was also utilized to enhance the wine's tannin profile. At peak of fermentation, pumpovers were increased to further drive the extraction. At dryness, the new wines were drained, pressed, and racked to French oak. Spontaneous malolactic fermentations finished by early spring, and the wine aged for 16 months in 35% new oak. No fining was utilized.

Aromas of black cherry and wild berry are scented with violets, black plum and earthy notes. The wine's structure has a lively mouthfeel and an elegant mid palate, and ripe, focused tannins balance fine acidity in the finish. The wine pairs well with seafood and lighter dishes, and is hearty enough for roasted meats and more substantial fare.

Brix at harvest: 24.2%
Bottling pH: 3.72
Bottling Titratable acidity: 5.7 g/L
Alcohol: 13.9% by volume.
Bottling Residual sugar: 0.07% by weight (dry).
Aging: 16 months in French oak, 35% new oak.

