



GEYSER PEAK

WINERY



2012 PINOT NOIR CALIFORNIA

GROWING SEASON

Vintage 2012 was a nearly perfect growing season by any estimation. The winter was mild but provided sufficient rainfall that soils retained adequate moisture to support healthy vine growth. Warm, calm, still weather during bloom ensured a healthy crop load. Steady temperatures throughout the growing season with an absence of heat spikes and cold spells meant that fruit ripened evenly and thoroughly while retaining balanced acidity. Clear skies and a lack of rain and fog at harvest ensured purity of flavors and optimal harvest conditions.

VINEYARD DESCRIPTION

Pinot Noir can be a finicky grape in the vineyard but careful management and hanging a balanced crop lead to full flavor development and maturity. Cool coastal climates ripen later in the season while fruit from the northern interior matures earlier.

TASTING

COLOR Light garnet/ brick
NOSE Generous brown spice, black tea, tart cherry, cola, orange peel, balsawood
PALATE Silky and youthful with abundant red fruit including red currant, raspberry, and strawberry. Exotic earth notes of truffle, mushroom, and glove leather are complimented by elusive citrus accents.

FOOD PAIRINGS

In keeping with the Burgundian theme of this wine it will pair beautifully with a platter of gougères (heavenly little cheese biscuits), olives/cheese/crusty baguette/Marconi almond platters, Korean or Vietnamese pork dishes, and watermelon and feta salad. Exotic earth notes of truffle, mushroom, and glove leather are complimented by elusive citrus accents.

COMMENTS

Pinot Noir has enjoyed a surge in popularity in recent years and it is no wonder why, the succulent approachability and appealing finesse of the varietal make it a great sipping wine and a desirable counterpoint to the slew of heavy, weighty reds often offered. Refined and subtle, Pinot Noir is a reminder that a red wine need not be highly extracted to be enjoyable. We play up the natural tendencies of the grape to display medium red color, light body, bright acidity, varietally appropriate aromas and flavors (red currant, raspberry, cranberry, rhubarb, cola). A gentle hand is used in the French oak aging to compliment the elegant fruit.

ONDINE CHATTAN, WINEMAKER

TECHNICAL NOTES

BOTTLING INFORMATION		ANALYSIS	
APPELLATION California	CASES PRODUCED 12,845	PH 3.70	
GRAPE VARIETY 100% Pinot Noir	BOTTLING June 2013	T.A. 5.4 g/L	
STORAGE/TYPE French Oak, 25% New	RELEASED July 2013	R.S. 0.195%	
	ALCOHOL 13.5%		