

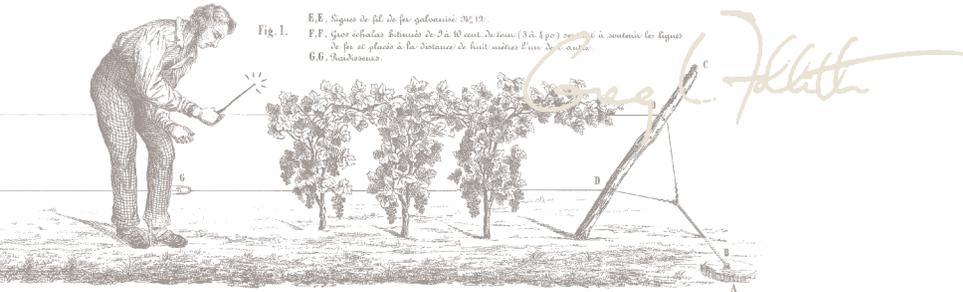
LA FOLLETTE

vi. 2012

PINOT NOIR

MANCHESTER RIDGE VINEYARD

Mendocino Ridge



Manchester Ridge Vineyard is perched at 2000 ft. elevation overlooking the Manchester Plain in Mendocino County with a panoramic view of the Pacific Ocean. Winters are moderated by the maritime climate and bud-break is early (February to early March). Shoot growth is slow through the relatively cool summer, which allows the fruit a long hang time for flavor development and potential ripeness. The vineyard is trellised on a modified double Guyot system and rooted in decomposed sandstone. We take three clones from this coastal site, the last of the Pinot to be harvested.

In 2012, Greg made some viticultural adjustments in order to ensure timely fruit ripeness in this fickle vineyard. The strategy included early season leafing and intricate canopy management over the summer to maximize solar exposure. The growing season was a successful one and the extra time in the rows paid off. Clones 114 and 115 were picked on October 10th and 11th at ideal sugar levels. The native ferments went smoothly in two of our modified dairy tanks. On October 20th, we brought in the last of the fruit, one ton of the 777 clone, which we vinified as 50% whole cluster. The intact clusters were buried under de-stemmed fruit in our smallest tank. This fermentation required finessing, careful manipulation of the temperature of the tank, but the result was an ebullient, fruity lot. This bottling features French oak barrels from Tönnellerie Cavin, a small, family-run cooper in Burgundy. Their artisan approach and superb wood sourcing makes for a great match with our small lot Pinots.

Fresh aromas of bing cherry and fraise du bois play against deeper notes of violet and nutmeg. Bright fruit continues on entry and leads to a finely textured palate balanced between juicy acidity and firm tannins. With mouthwatering impact, the wine finishes with notes of forest floor and minerality. An example of what this extreme site can yield with attentive winegrowing and a favorable year: a pure expression of fruit and aromatic complexity with age-worthy acid and tannic structure.

APPELLATION	Mendocino Ridge
CLONES	Dijon 777, 115 and 114
FERMENTATION	Open-top fermentors
AGING	10 months in French oak barrels
ANALYSIS	Alc. 13.9% pH 3.5 TA 0.65 g/100mL
PRODUCTION	490 cases
SUGGESTED RETAIL	\$50

