

REULING
— VINEYARD —

2012 Pinot Noir



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Harvested: September 27, 2012

Harvest Data:

Reuling Clone 'R':	pH: 3.82	TA: 4.4	°B: 24.5
Reuling Clone 'L':	pH: 3.56	TA: 5.0	°B: 23.8
Calera Clone:	pH: 3.69	TA: 4.8	°B: 23.1

Fermentation Notes:

Reuling Clone 'L' 50% Whole Cluster
Calera & Reuling Clone 'R' 100% De-Stemmed
All 3 clones fermented in separate tanks
100% Native or Indigenous Yeasts
5 day cold soak, 16 day fermentations

Nose:

Lavender Oil, Hoisin Plum Sauce, Pronounced Blue & Red Fruits, Hibiscus, Jicama, Rosemary Flowers, Lilac, Bay Leaf, Minerality, Marionberry, Chinese 5 Spice, Rose Petals, Blackberry

Mouth:

Incredible focused entry, beautifully balanced weight and structure while retaining grace and elegance, balanced acid, firm but evolved tannins and an incredible finish and length

Barrel Aged 10 months

Oak: 45% New, 55% Used

Coopers: 90% Remond, 10% Damy

Finished Wine: pH: 3.79 TA: 5.4 Alc%: 14.0

Bottled on July 29, 2013: 1000 Cases 750mL 18 bottles 1.5L

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