



# LA FOLLETTE

vi. 2012

## PINOT NOIR

SANGIACOMO VINEYARD

Sonoma Coast | Sonoma County

*Managed* by third-generation farmers, brothers Mike and Steve Sangiacomo with brother-in-law, Mike Pucci, this vineyard benefits from the cooling influence of the Petaluma Gap, the gateway to the Sonoma Coast region. Planted in 1998, the Roberts Road block is rooted in an ancient footprint of Copeland Creek, providing alluvial soils with tracks of gravel. The vines are trellised on a double Guyot system and farmed to Greg's specifications, including leaf-pulling and fruit-drop passes. We work with the Dijon clone 777 and the venerable Swan clone from this site, where the fruit is picked and pre-sorted under the light rigs of the Sangiacomos' night-harvesting team.

We strive for balance with this Pinot Noir, which we believe displays the classic aromas and flavors of its cool climate. In collaboration with the Sangiacomos, we employ modified pruning techniques to achieve balanced vine growth. We began this year's harvest on September 21 with 5 tons of Clone 114 from the Vella block, a slightly warmer site that tends to reach ripeness earlier than our other Pinots. This lot displayed darker fruits and pronounced tannins from the start; a perfect base to the final blend. A week later the Swan and the 777 clones on the Roberts Road block were harvested. We often keep these clones separate during vinification and aging, but they were co-fermented in our open-top dairy tanks this year in order to create a stronger, more complex lot. The tanks were drained and pressed before primary ferments were complete, so that the last of the sugar was converted in the barrel, ensuring better integration of oak tannins.

Fresh cherry and raspberry aromas play against cedar box and cocoa on the nose. A silky entry leads to a burst of fruity acidity on the palate. This wine has all the dynamism of a complex Pinot Noir. High toned cranberry and hibiscus transition gracefully to forest floor and roasted chestnuts with fine tannins that provide structure to the elegant finish.



<b>APELLATION</b>	Sonoma Coast
<b>CLONES</b>	Dijon 777, 114 and Swan
<b>FERMENTATION</b>	Open-top fermentor, native primary and secondary ferments
<b>AGING</b>	Barreled down at dryness 10 months in French oak barrels
<b>ANALYSIS</b>	Alc. 13.7%   pH 3.68   TA 0.58g/100mL
<b>PRODUCTION</b>	921 cases
<b>SUGGESTED RETAIL</b>	\$42