

# 2013 MARDIKIAN ESTATE PINOT NOIR SONOMA COAST

## HARVEST

Dates: September 28 & October 2-3, 2013  
Harvested Brix: 24.5° to 25°

## VINEYARD

Appellation: Sonoma Coast  
Vineyard: Mardikian Estate Vineyard  
Clones: 2A | 114 | 667 | 777 | Martini & Pommard

## WINEMAKING

- Grapes were hand-picked and hand-sorted twice, 100% de-stemmed
- Five day pre-fermentation cold maceration
- Blend of native fermentations, and D254, BGY, Assmanshausen & RC212 yeasts
- Native malolactic fermentation in barrel
- Battonage weekly for three months
- Aged 16 months sur lie in French oak, 35% new, balance once and twice filled
- New French Oak Coopers: Boutes Tradition, Taransaud Reference 522, Seguin Moreau Classic, Cavin COF, Radoux Integration Radoux Oak Scan 1, Ermitage COF
- Bottled 100% unfinned and lightly filtered on August 19, 2014

## WINE COMPOSITION

pH: 3.77 | TA: .56 gms/100ml | Alc: 14.5% | 100% Pinot Noir

## LIMITED RELEASE

Fall 2015  
20 barrels, 940 4.5L cases  
Suggested Retail Price: \$85

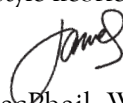
## MY NOTES:

“In its fifth year (and second vintage) we find the vineyard offering fruit from two additional blocks (of eight planted), increasing the number of clonal selections in this vintage to six, with a resulting step up stylistically, offering a richer, more complex wine worthy of considered contemplation. The character of Mardikian is still being revealed as the insights we gain from spending more time farming this treasured vineyard leads to all that Jim Pratt, Sander Scheer and I hoped when we first dusted our boots with these soils. How can a wine this young show such maturity and distinctive class? Aromas and flavors of wild berry and plum join raspberry and black Aussie style licorice, plush and silky. Join me in this journey, won't you?”



## Accolades for 2012:

- 94 | Pinot Report
- 94 | Pinot File
- 90 | Wine Spectator
- 90 | Wine Enthusiast

  
James MacPhail, Winemaker

