

# 2013 WILDCAT PINOT NOIR SONOMA COAST

## HARVEST

Date: September 19, 2013  
Harvest Brix: 25.5° Brix

## VINEYARD

Appellation: Sonoma Coast  
Vineyard: Wildcat on Wildcat Mountain in Sonoma County  
Clones: 115 | 667 | 777 | 828

## WINEMAKING

- Grapes were hand picked and hand sorted twice, 100% de-stemmed
- Five day pre-fermentation cold maceration
- BM45 Yeast
- Native malolactic fermentation in barrel
- Batonnage weekly for three months
- Aged 11 months in 100% French oak, 30% new, balance in once and twice filled
- New French Oak Coopers: Rousseau Video, Dargaud & Jaegle Sel. #1, Ermitage A/V
- Bottled 100% unfinned and unfiltered on August 19, 2014

## WINE COMPOSITION

pH: 3.69 | TA: .60 gms/100ml | Alc.: 14.9% | 100% Pinot Noir

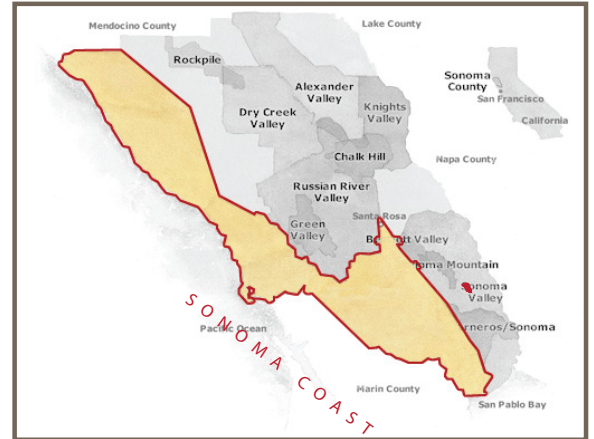
## LIMITED RELEASE

9 Barrels, 435 4.5L cases  
Suggested retail: \$49/btl  
Release Date: Spring 2016

## MY NOTES:

“This aptly named wine hails from a hilltop vineyard where grapes probably should never have been planted. But like a wild child with a mind of its own, praise the Pinot that grower Steve MacRostie soldiered on. Setting the tone, the color is intense, garnet, a deep ruby. Intensity continues on the nose, with dark cherry and sandalwood layering alongside herbs and dirty earth (in a very good way). And yes, the wine is intensely feminine, full-bodied yet elegant, bursting with dark fresh berries and a mélange of black tea, vanilla and cloves topped with Asian spices. Juicy, with noticeable oak spice and earthiness, the intense (catch the theme here?) finish is firm and round, with great structure and a persistence that just won’t be tamed. A Wildcat.”

*James MacPhail, Winemaker*



## Accolades for 2012

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