



HARVEST

Date: September 23, 2011
Harvest Brix: 24.3 - 24.7° Brix

VINEYARD

Appellation: Green Valley of the Russian River Valley
Vineyard: Sundawg Ridge
Clones: Pommard / 115 / Calera

WINEMAKING

- Grapes were hand picked and hand sorted twice ~ 100% de-stemmed
- 5-day pre-fermentation cold maceration ~ 11 days total cuvaison
- Started indigenous yeast fermentation then added either yeast strain BGY, 3001 or RC212 depending on fermentation vessel
- Native malolactic fermentation in barrel
- Batonnage (stirring of the lees) in barrel once every week for 3 months
- Aged 11 months sur lie in 100% French oak: 50% new / 25% 1-yr old / 25% 2-yr old
- New Coopers: Remond / Saury / Rousseau / Ermitage / Dargaud & Jaegle
- Bottled 100% unfinned and unfiltered on August 7, 2012

WINE COMPOSITION

pH: 3.54 | TA: .57 gms/100ml | Alc: 14.5%

PRODUCTION

16 barrels handcrafted (394 9L cases)
CA Suggested retail: \$49
Release Date: Fall 2013

MY NOTES:

“This small vineyard consistently comes up big, and this vintage carries on that tradition. A very pretty nose, with aromas of sour cherry and bright red fruits (think Pomegranate) dressed up with Asian Five Spice. Supple, bold tannins and flavors of raspberry are showcased in a finish that just might make you stand up and cheer. This dawg can definitely...well, you know.”

James MacPhail, Winemaker

