



La Fenêtre À Côté

2013 Pinot Noir, Central Coast

I founded La Fenêtre in 2005 after repeated trips to the Santa Barbara County wine country. After working with the wines professionally as a sommelier, and then visiting the winemakers and the places I loved it was time to get my hands dirty. I chose Santa Barbara because of its unique terroir which allows me to produce a range of varietals in a classic style.

—Joshua Klapper

About

Having apprenticed with some of California and the world's best winemakers, namely Jim Clendenen (Au Bon Climat), Bob Lindquist (Qupé), and Jim Adelman (Makor) a classic technique and delicate hand is always employed in the winery. All grapes are harvested around 23.5 brix (13.5-14% Alc.). Wherever possible, La Fenêtre is committed to sustainable, organic, and biodynamic vineyard practices. Reds are destemmed into 1½ ton fermenters and punched down by hand until dry. The free run juice is then collected, the must is gently pressed, and the wine is aged in small French barrels for 11-23 months before being bottled. Whites are whole cluster pressed, allowed to settle for one day and fermented in barrel where they undergo the alcoholic fermentation and then 100% Malolactic fermentation. They then spend 11-18 months in small French barrels before being bottled.

Tasting Notes

The 2013 *À Côté* Pinot Noir is a classic expression of the varietal on California's cool climate Central Coast. An homage to the delicious Bourgogne Rouge I so often drink, the wine is harmonized to display the regional characteristics of the diverse but focused, cool climate, Central Coast AVA of California.

The larger component, Cedar Lane and Mission Ranch Vineyard from the Arroyo Seco in Monterey (80%), contributes spice, and red fruit elements. The old vines of the Bien Nacido and Riverbench Vineyard and the newer plantings at Presqu'île add weight and a chewy texture to this balanced Pinot Noir.

Technical Data

Varietal: Pinot Noir
Vineyard: Mission Ranch, Cedar Lane, Bien Nacido, Presqu'île, Riverbench
Harvest Date: 9-10/2013
Brix at Harvest: Average of 24
pH: 3.92
Élevage: 100% barrel aged
Cooperage: 100% Neutral Francois Frères French Oak
Bottled: August 2014
Total Acidity: 0.53g/100ml
Alcohol: 14%
Malolactic fermentation: 100%