



## Technical Release Note

### 2012 Forêt Pinot Noir

Sonoma Coast

**Appellation**  
Sonoma Coast

**Vineyard**  
Forêt

**MonoClone®**  
FPS 23

**Harvests Started**  
October 4, 2011

**Winemaking**  
30% Whole Cluster

**Cellar**  
100% French Oak  
30% new, aged 16 months

**Bottling Date**  
February 18, 2014

**Alcohol**  
14.0%

**Acidity**  
5.8 gm/L

**pH**  
3.53

**Production**  
241 Cases  
(750 ml)

#### Vineyard

Forêt comes from a secluded vineyard located in the Sonoma Coast appellation near Occidental. The site has a northeastern exposure, a very steep slope and is in the middle of a spectacular redwood forest. Just 6 miles from the Pacific Ocean on the western coastal range, this cool vineyard is meticulously tended and sustainably farmed.

#### MonoClone®

Beginning with the 2009 vintage we made the decision to return to the roots of Burgundy and the craftsmanship of the Cistercian monks of Vougeot to focus on single clones from single vineyards and matured in single cooperage. Our limited production MonoClone pinot noirs reflect our commitment to harness the purity and complexity of one clone from one vineyard.

#### Vintage Notes

The 2012 growing season climatic conditions for Pinot Noir were ideal in every sense of the word. Despite such a stellar vintage we managed the yield aggressively and harvested the vineyard on multiple days and passes. This commitment gives time for the stems of each cluster to develop nutty and toasted aromatics. We harvested at first light and field sorted. 30% were reserved for whole cluster fermentation, the balance was gently destemmed. Following a brief cold soak, smooth fermentation of small lots with ritual manual punch downs was complete before barreling and aging.

#### Tasting Notes

Stunning depth and clarity, deep ruby density, extremely unctuous and refined. On the nose, opulent aromas of sweet caramelized wild cherries, plums, and sous-bois (forest floor) interlaced with fennel tones, dusty rose petals, espresso grounds, and cocoa nibs. As the wine evolves in the glass or decanter, the aromatics become more focused and herbal, with dark cherry compote aromatics spiked with anise, superbly elegant and powerful, adding bitter chocolate and redwood needles. The palate delivers a decadent explosion of blackberry/pomegranate compote spiked with bitter caramel. Stewed blueberries in tight layers of coriander, cardamom and black tea, elevate the front palate. This is a wine of dense character, firmly structured with beautifully perfumed fruit. The mid-palate is positively earthy, musty sous-bois (forest floor), mushrooms, and fresh herbal aromatics, accented by elegant wood tones. The tannins are luxuriously enveloped in this velvety fruit ripeness, which gives way to bright fresh fruit natural acidity of tart raspberries creating a focused long finish.

