

2013 La Colina Vineyard Pinot Noir

VINEYARD INFO

La Colina Vineyard is located in the Dundee Hills AVA and was planted in 1999 to a mixture of Wadenswil and Pommard pinot noir clones. The elevation is 600 feet and has a southeast orientation.

APPELLATION & SOIL

Dundee Hills is known for its rich, red volcanic Jory soils, which were formed from ancient volcanic basalt and consist of silt, clay and loam. They typically reach a depth of 4 to 6 feet and provide excellent drainage. Signature characteristics of the Dundee Hills include bright-red strawberry and cherry notes mixed with warm spice and earth.

GENERAL INFO

The beautiful rolling La Colina Vineyard was our first vineyard holding, and it's been an exceptional site from the very beginning, turning out many of our favorite barrels in the cellar year after year. Like the Gehrts, La Colina endured the rains and went on to become our latest picking. The resulting wine demonstrates amazing maturity and core sweetness to go along with the silky, sexy frame. In 2013 we dedicated a fermenter of La Colina to 100 percent whole cluster, of which 50 percent went to this single vineyard blend. Aromatically, the whole cluster lends amazing complexity and layering, as well as solid structure. La Colina has amazing unique character, highlighted by tea and citrus components.

WINE INFO

La Colina Vineyard

Pommard (75%) and Wadeswil (25%) clone pinot noir

Harvest date: Oct 5, 2012

24.3 brix

Ph: 3.52

TA: 5.7 g/l

De-stemmed to tank, 50ppm SO₂. 50% whole cluster

10-day cold soak

Native fermentation, approx. 20 days in tank

Pressed and settled 24 to 48 hrs.

Barreled 15 months, 1 racking

No new oak

Full malolactic fermentation, no inoculation

No. of cases made: 50

Finished Ph: 3.60

Alcohol: 13%

Price: \$60 retail