

## 2013 LONER PINOT NOIR



R13 - c



## VITALS

Varietals	100% Pinot Noir (55% Whole Cluster)
Vineyards	John Sebastiano, Sta. Rita Hills
Yields	1.4 tpa / 1.6 Lbs. / vine
Brix (at harvest)	24.5
Alcohol	14.4%
pH	3.72
Barrels / Coopers	228 & 500L Seasoned oak
Barrel Aging	22 months
Rackings	Once
Filtering / Fining	None
Bottled	January 2017
Production	125 cases
Release	Spring 2017
Winery Retail	\$75

## NOTES

The last of the 2013s to leave the house, I love this wine because it was a test of patience and because it rewarded my "Geduld" like that of a parent who straddled the fine balance of carrot and stick with their troubled offspring. The process of making this wine was like getting on one of those outdated terminal transfer buses at the Charles de Gaulle airport: first one in, last one out, and taking the long way around: R13-c was our first pick of the 2013 vintage and its youthful feistiness wanted an extra year in the bottle before starting its journey to the dinner table. Now it is ready for take-off, exploding with freshness, all cherries and damp earth, and with the charming flair of Maria Cucinotta in something like a classic Air France stewardess getup from days that are never coming back.

Following a 5-day cold-soak, this wine was fermented on native yeasts with 55% whole clusters at moderate temperatures with gentle "pigeage" and punch downs for 13 days, followed by a 6-day maceration on the skins, lees stirring throughout malo-lactic conversion, one year in neutral barriques and then another in neutral 500L puncheons.

Food: I like middle eastern food with this kind of wine. It can take a bit of spice, and plays well with freshly chopped herbs. A hearty mushroom stew, or risotto with a side of sauteed swiss chard and topped with a runny egg and lots of shredded Pecorino or Parmesan will work great here too.

Music: Django Reinhardt, Édith Piaf, or if something more exotic, select Anouar Brahèm's 'Barzakh'

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