



VINTAGE CONDITIONS

The 2012 growing season saw a return to normal growing conditions in the Anderson Valley after two abnormally cool vintages in 2010 and 2011. After gliding seamlessly through frost season, the temperature rose well into the high 80's and 90's where it stayed throughout the summer and into the fall. These conditions lead to a consistent and gentle ripening of the fruit. Located against the Eastern hills of the Anderson Valley, the Ferrington Vineyard rests below the coastal fog each morning before emerging into the sunlight near midday. These perfectly warm, but not too hot, conditions help the grapes reach a sublime balance of phenolic ripeness at moderate sugar levels.

FERMENTATION

The grapes were handpicked early on September 7th, transported in the cool morning hours to the winery, sorted and then de-stemmed directly into a 2-ton open top fermentation tank. 25% of the fruit was included whole cluster. The grapes were slowly allowed to warm as the native yeast naturally began the fermentation process. The tanks were then punched down by hand twice daily for 21 days, extracting color, flavor, and a sense of terroir from the skins into the developing wine. As the fermentations reached dryness, the wine was gently pressed off its solids in a small basket press and then allowed to settle before being transferred to barrel. Upon completion of malolactic fermentation the following spring, the wine was once again separated from any lees, blended, and returned to barrel for the remainder of its aging. After 16 months in 10% new French Oak barrels, the wine was bottled in the spring of 2014.

WINE

Made using the Clones 667, Pommard, and Wadenswil 2A, the 2012 Ella's Reserve is a complex, balanced and vibrant Pinot Noir. The nose is instantly compelling with complexity and depth which draws one in. Exotic spice abounds with nutmeg, burdock, plum skin, and graphite. Fresh fruity and floral aromas slowly unfold showing violets, rose petal, bergamot, and red current. Candied fruit, bramble, and sweet tobacco give this wine a rich and supple quality.

The palate on this wine is bright, focused, and strung with a tension that will reward cellaring. The lively fruit component leads with flavors of Bing cherry, pomegranate, strawberry, and plum. Richer flavors of rhubarb pie, black tea, and cola linger on the mid-palate.

The inclusion of whole clusters to the fermentation shows with a mix of bright fruit, intoxicating florals, and a velvety texture. Wonderfully lean and lush at the same time, fresh summer fruits blend with an earthy forest-floor character in the mouth, while a vibrant minerality on the finish reaffirms the wines' elegance.

TECHNICAL INFORMATION

Vineyard-Finished Wine			
Vineyard	100% Ferrington		
pH	3.47	TA	7.3
Clones	667, Pommard, Waldenswil 2A		
Harvest Date: September 7, 2012			
Alcohol	13.6%	Brix	22.9
Bottling Date: April 2014			
pH	3.19	TA	8.2
Cases 62			
Regimen	100% French Oak, 25% new		