

LA FOLLETTE

vi. 2013

PINOT NOIR
North Coast



Winemaker Greg La Follette has spent years exploring vineyards in the outer reaches of California's North Coast wine region. This offering captures the essence of the Pinot Noir grown here: acidity that bolsters vibrant red fruit notes of cherry, hibiscus and red currant. Our North Coast Pinot Noir offers great persistence on the palate while preserving the delicate nature of the variety. We achieve balance and lovely texture with these grapes through optimal harvest timing and gentle handling in the winery.

Like all La Follette offerings, the North Coast Pinot Noir is a wine begun in the vineyard. Sites are selected for what they can contribute to the overall blend. At the core of the 2013 bottling is Pinot sourced from the Russian River Valley. The UCD 23 clone from Hawks Roost Vineyard contributed structure with its natural grape tannins. We did a special pick from selected blocks of the esteemed DuNah Vineyard to provide the purity of fruit at the core of the wine. Grapes from two family-owned, organically-farmed vineyards in Mendocino County were harvested to round out the wine with the depth of flavor and aromatic complexity that old vines can yield.

TASTING NOTES

A complex and beguiling bouquet of fresh strawberry, vanilla pod and wild mushroom. The smooth entry leads to delicate red fruit flavors framed by soft tannins and savory notes. Balanced by acidity on the late-palate, the long finish is punctuated by a subtle earthiness. Overall, a complete and palate-pleasing rendition of coastal Pinot Noir.

APELLATION	North Coast
ANALYSIS	Alc. 13.8% / pH 3.5 / TA 0.64g/100mL
CLOSURE	Finished with a screwcap
PRODUCTION	10,330 cases
SUGGESTED RETAIL	\$20.00

