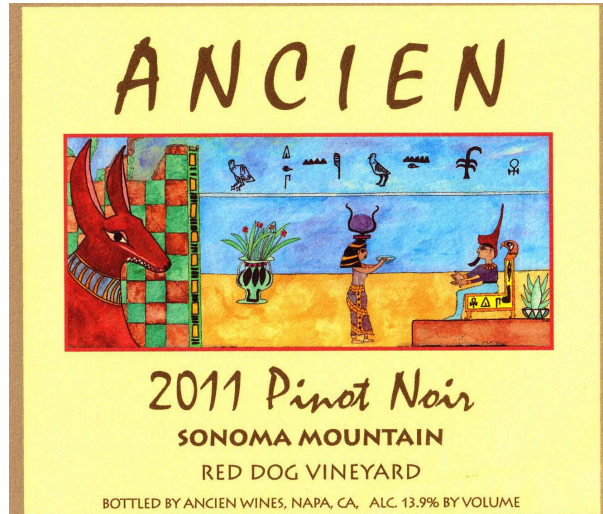


Ancien Wines

2011 Sonoma Mountain Pinot Noir

RED DOG VINEYARD



ABOUT THE VINEYARD...

The Red Dog Vineyard sits atop Sonoma Mountain on the cool, western side. It was planted in 2000 by Tom and Debbie Engel. This vineyard was planted in order to replace the heralded Steiner Vineyard, and we used cuttings from our Mink Vineyard--a proprietary heirloom selection of Swan Pinot Noir. The vineyard is situated on the eastern face of a ridge, and the top is just under 1000 feet elevation. At this height, the vineyard is almost continually cooled by Pacific currents moving inland through the Petaluma Gap. The soils are some of the most ancient soils in Sonoma County and have been leached of nutrients by wind and rain for aeons. It is a truly spectacular vista point but a challenging place to grow grapes.

ABOUT THE VINTAGE...

2011 began cool, with later bud break. Flowering and fruit set was disrupted by heavy and uncharacteristically late rain storms. This limited fruit production considerably resulting in significantly lower yields, sometimes as low as half of typical production. The summer remained cool--one of the coolest on record--pushing the harvest date back further into September and yielding wines with a tremendous, bright acidity. In the end, vineyard management and assiduous farming practices helped to insure that this well-situated vineyard ripened properly, with rich, mouth-filling tannic structure.

ABOUT THE WINE...

The grapes were destemmed into our one ton, open top fermenters and cold soaked for 4 days. We punched down by hand 4 times per day at the beginning of fermentation. This was decreased to 2 times per day by the end of fermentation. We inoculated with RC 212 yeast (a Burgundian isolate) and fermented warm, peaking about 94°, with additional maceration and skin contact. The wine was aged entirely in French barrels from the Tonnellerie Remond cooperage, and a majority of those barrels were new. The wine was raked once prior to bottling. Wine movements were made by pushing with inert gas all the way until bottling. 197 cases produced.

TASTING NOTES...

Subtle and alluring, with a finish that goes on for a long, long time. This vineyard is maturing nicely, exhibiting its dramatically unique terroir within a package of quiet and exotic beauty. The nose opens to an exotic perfume of candied raspberry, rose hips, cherry, and orange peel, followed by more organic and rich aromas of cigar, cedar, and forest floor. Spiced throughout with orange peel, cinnamon, lavender, and sage. The fruit expands in the glass and fills the palate with fresh pomegranate, boysenberry, black cherry, cherry preserve, ripe plums, dried cranberries, and hints of geranium, dried mushroom, clove, and mandarin. The mouth feel is soft and rich, with a considerable acidic lift. Toward the back, it reveals an earthen and tannic strength, and the finish is long and dominated by fine, dry tannins and dried spices and fruits. With age this wine deepens and softens, rewarding the palate, while also exhibiting an even more exotic nose as the bouquet develops. Cellar this wine for anywhere from 6-12 year, and beyond.

ANCIEN WINES, PO BOX 10667, NAPA CA 94581 • TEL(707)255-3908 • FAX (707)255-6104

WWW.ANCIENWINES.COM