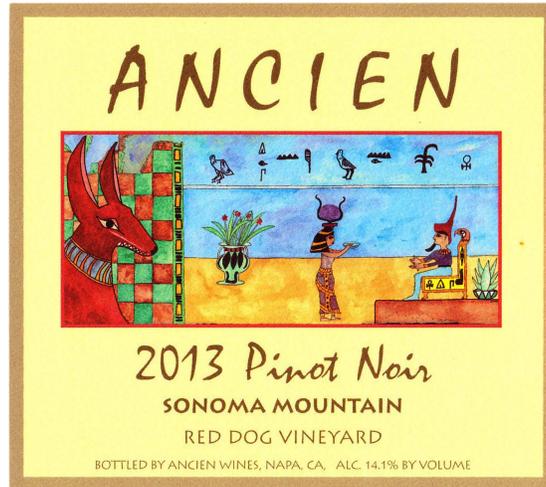




# Ancien Wines



## **ABOUT THE VINEYARD...**

The Red Dog Vineyard sits atop Sonoma Mountain on the cool, western side. In 2000 Tom and Debbie Engel planted this vineyard 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, Pacific currents moving inland through the Petaluma Gap cool the vineyard almost continually. The soils are some of the most ancient soils in Sonoma County and have been leached of nutrients by wind and rain for eons. It is a truly spectacular vista point but a challenging place to grow grapes.

## **ABOUT THE VINTAGE...**

2013 was a season of generous weather. Adequate winter rain and soil moisture ensured for a nice start to the growing season devoid of early frost. Ideal bloom conditions provided for a uniform fruit set. A summer of consistent temperatures without notable extremes kept the vines functioning optimally without undue stress. Late season warmth ensured nice ripe tannin and color development. In summary, this was a wonderfully cooperative vintage.

## **ABOUT THE WINE...**

The grapes were destemmed into our 1-ton, open top fermenters and cold soaked for 4 days. We punched down by hand 4 times per day tapering down as the fermentation progressed. A warm fermentation, peaking about 94°, with additional maceration and skin contact ensured a generous extraction from these stubborn grapes. The wine was aged entirely in French barrels from the Tonnellerie Remond cooperage, and a majority of those barrels were new. The wine was racked once prior to bottling. Until bottling, all wine movements were made by pushing with inert gas. 229 cases produced.

## **TASTING NOTES...**

Exotically elegant, the subtle nuances of this wine are followed by a lingering finish. The nose opens to an alluring perfume of candied raspberry, rose hips, and orange peel followed by rich aromas of cigar, cedar, and forest floor. Spiced throughout with cinnamon, lavender, and sage, the fruit expands in the glass and fills the palate with fresh pomegranate, 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. Enjoy the elegant fruit in its youth or cellar for intoxicating development over the next dozen or more years.