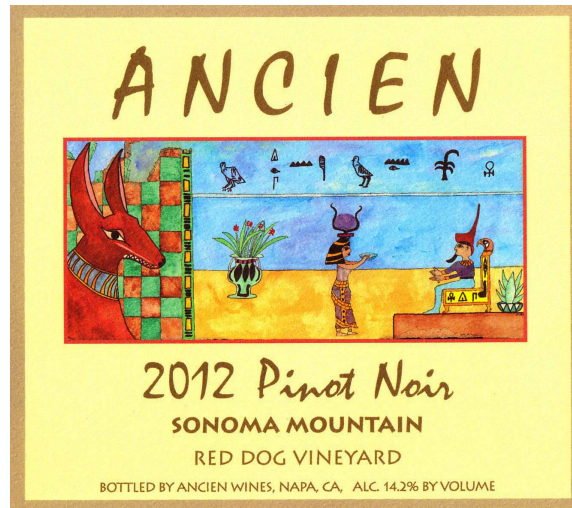




Ancien Wines



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, 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 eons. It is a truly spectacular vista point but a challenging place to grow grapes.

ABOUT THE VINTAGE...

A cool, consistent, balanced vintage, 2012 made people up and down the wine-producing valleys smile. There was little to no frost through bud break. A mild and dry spring encouraged good fruit set. And the summer saw consistent stretches of sunny days with temperatures peaking in the mid- to low-80's--perfect conditions for ripening. Temperatures remained cool and the rains held off throughout the harvest, allowing the fruit to naturally and evenly ripen, developing good sugar levels and full, rich, ripe tannins.

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. 208 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/cigar, cedar, 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.