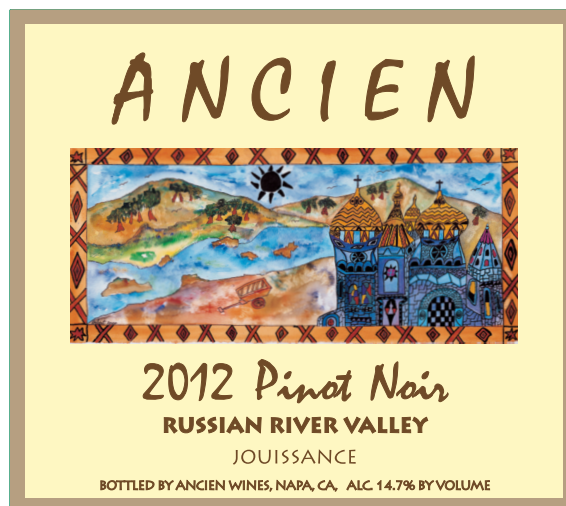


 **Ancien Wines**   
2012 Russian River Pinot Noir  
JOUISSANCE



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

Gilbert Perez's two acre vineyard in the southwestern corner of the appellation, only nominally protected by the coastal hills and open to the maritime influence of the Pacific Ocean, is the single source for these grapes. The soils here are loose, sandy, and well-drained, typical for the Russian River Valley, and known for producing explosive and aromatic fruit flavors balanced with acidity and earthy aromas. All seventeen rows are planted with Dijon 115 clones, which tend to add perfumed aromas and light spice notes to the lush fruitiness obtained from the soils.

#### **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...**

We fermented in our one ton, open-top tanks, layering the bottom 25% of each tank with whole clusters of fruit, adding structure and spice notes to the back palate and balancing the otherwise plush fruit of Gilbert's Vineyard. A warm fermentation with a combination of native and isolated Burgundian yeasts produced excellent and focused flavor extraction, complemented and completed with traditional punch-downs by hand. The wine was aged entirely in Francois Freres cooperage, half new, and racked once, gently, prior to bottling. Grapes, must, and wines were moved using gravity through to the barrel and using inert gas through racking and bottling. 234 cases produced.

#### **TASTING NOTES...**

Luscious, generous, and hedonistic. Black raspberry, cherry cola, plums, cassis, chocolate, and tilled earth on the nose. Similar dark and juicy fruit flavors explode on the palate, expanding throughout the mid-palate while also revealing hints of red fruits and underlying layers of pepper, vanilla bean, espresso bean, cinnamon, clove, and chocolate. Smoky tannins draw out a finish of light strawberries and plums. Time will temper the structured opening somewhat and bring out subtle layers of spice and the silken texture that hides behind the powerful fruit for the next 8-10 years.

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