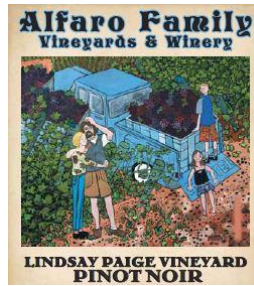


2013 “Lindsay Paige Vineyard” Estate Pinot Noir



The Vineyard:

Lindsay Paige Vineyard is named after the Alfaro's daughter. Planted in 1998, the vineyard covers a little more than 7 acres on a northwest facing hillside between 550 and 650 feet elevation. The upper portion is planted to Pinot Noir. This high density planting (almost 2000 vines per acre) consists of clones 113,114, 115, 667, 777, 828, 359, 475, Pommard 4 and Pommard 5.

Winemaking:

20% of the grapes were left as whole-clusters and were placed into small open-topped fermenters. The remaining 80% was de-stemmed and placed on top. The must was chilled to 55 degrees Fahrenheit and cold soaked for between five and seven days. The fermentations were spontaneous and no punch downs were performed. To avoid over-extraction and to keep the cap moist during fermentation we performed rack-and-returns via gravity. After fermentation the free run juice and press wine were kept separate and put into French oak barrels where it underwent slow natural malolactic fermentation and was aged for 17 months on the lees.

The Wine:

Abundant floral and spice elements up front lead to a ripe Bing cherry and blackberry core on the palate. This wine has a rich, velvety texture with well-integrated tannins and acidity – all the hallmarks of our flagship vineyard.

Technical Data:

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|--------------------|-----------------------|-------------------------|---|
| Production | 7 barrels (175 cases) | Release Date | July 2015 |
| Alcohol | 13.6 % by vol. | Aging | 17 months in French oak barrels (42% new) |
| Bottle Size | 750 ml & 1.5L | Suggested Retail | \$40.00 |