2012
PINOT NOIR RESERVE
DAMIANI VINEYARD

VINTAGE NOTES
With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little intervention. These wines from the 2012 vintage are beautifully balanced with bright acidity and fresh fruit flavors.

VINEYARD SITE
Our Damiani Vineyard produces wines that tend to soften the line between feminine sophistication and bold vitality. Anyone who knows Lou Damiani would agree that this characterization of his vineyard perfectly mirrors his energy in life – thoughtful, passionate and strong. This site was hand-planted in two separate instances on Howard Gravelly Loam soils, the lower block in 1997 and the upper block in 2000.

WINEMAKING
Hand-harvested
Hand-sorted
Harvest Date: 9/16/12
Harvest Brix: 24.3°
Alcohol: 13.9%
Cases Produced: 73
Unfined & Unfiltered

OAK PROGRAM
Aged for 15 months in French oak.

Drink Window: Drink now through 2022+

Tasting Notes & Food Pairing:
The Pinot Noir grapes we harvested in 2012, from all of our sites, were so spectacular that we couldn’t resist fermenting and bottling them all separate from each other. The grapes from the Damiani Vineyard proved to be the most elegant and structured and it became one of two Reserve bottling, scoring 91 points, as well as the Editors Choice award, from Wine Enthusiast magazine. Like our Davis Vineyard Lower Block Reserve, this wine can be paired with all mushroom dishes. Additionally, with the ethereal nature of the Damiani Vineyard Reserve, this is a wonderful match for roasted goose, game hens, pheasant, quail, and other game.

91 Points