

# CARLSON



## 2013 John Sebastiano Vineyards

### Pinot Noir / Santa Rita Hills

This wine comes from the John Sebastiano Vineyard located in the prestigious Santa Rita Hills AVA. The vineyard site is series of rolling hills with windswept ridges and gentle slopes. The soil is a blend of sandy loam with integrated limestone benches. My section of the vineyard lies at the bottom of the slopes protected from the windy springtime breezes. The ideal southwestern exposure combines to yield fruit of uncommon complexity and concentration.

*Chuck Carlson*

#### TASTING NOTES

This wine shows warm and rich fruit flavors which were developed throughout the growing conditions of the 2013 vintage. The wine enters slightly sweet with rich flavors of raspberry and cranberry. The wines nicely integrated French Oak adds to the sweetness and overall softness. Thirty percent of the wine was fermented as whole clusters, and this really shows on the palate both in flavor and texture. There is a distinctive spiciness that is from the stems. This year the overall wine is a combination of three clones, 667, 115 and Swan.

In general, the 2013 vintage provided Pinot Noirs that tend to reflect the “Sun Year.” These are wines that are impacted by the climate throughout the growing season. There tends to be slightly darker and riper berry flavors that show a beautiful restrained balance. The chemistry of the fruit will yield wines that can age gracefully and have beautiful balance.

#### WINEMAKING DETAILS

*Harvested:* September 4th thru 9th and the Brix were just over 24.2  
*Clone:* 667 and 115 and Swan  
*TA:* 6.4 gm/L  
*pH:* 3.56  
*Alc.* 13.9%  
*Bottled:* August 2014  
*Production:* 568 cs / 6 packs

Thirty percent of the fruit was placed into the fermenters as whole clusters and the balance was destemmed. The must received a “cold soak” period of four days prior to inoculation with Aussmanshausen yeast and RC 212. I like the Aussmanshausen yeast, as it has a slow build-up phase before it really starts fermenting, thus allowing more time on the skins during the initial phase. The RC212 focuses more on the fruit flavors. The fermented must was basket pressed after 11 days on the skins. Malolactic fermentation completed in late November. The wine was aged in 100 percent French oak (Francois Frères Vosges M+ and Francois Frères Allier M+), of which 20 percent was new.