

HARRINGTON



2012 Rose of Pinot Noir, Wiley Vineyard, Anderson Valley

Vineyard:

A mere eight miles from the Pacific Ocean, the Wiley Vineyard is one of the westernmost Anderson Valley vineyards. This chilly area, known locally as the "Deep End", is often the last Pinot Noir vineyard harvested in the Anderson Valley. Surrounded by coastal redwood groves, and on a southwestern facing slope, these vines have had ample time to sink their roots deep into a soil of fractured sandstone and dense loam. Integral to this wine is the 30-year-old Pommard block, which separates this vineyard from many of those more recently planted, both in aromatic complexity and depth.

Winemaking:

Harvest: October 7, 2012
Skin contact: 8 hours
Brix: 23.3
TA: .73
pH: 3.37
Alcohol: 14.1%
Yeast: Native yeast
Clones: Mt Eden, Pommard
Cases produced: 10
Bottled: May, 2013

Fermented in stainless steel barrel, no temperature manipulations, elevage in stainless steel tank, no oak, no filtration, no fining, racked once off the skins and once off the heavy lees.