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## 2013 Pinot Noir, La Reine, Sonoma Coast, 325 cases

The second vintage of La Reine, or the Queen, carefully embodies the regal stature of its name. The opulent texture of La Reine lends itself to drinking upon release; however, its deft structure foreshadows long-term aging potential.

A wine in the truest spirit of the Sonoma Coast appellation, La Reine exhibits a core of dark fruits and salacious spice. As in 2012, the vineyard source is from the cool Petaluma Gap sub-section of the Sonoma Coast. The dark adobe clay soils and strong breezes impart intensely small clusters as well as yield a wine of character.

La Reine is a blend of Dijon clones and California heritage selections. Its base is 828, 777, and 115; a bit of Swan completes the cuvée. The Dijon clones flesh out the core and texture of La Reine and deliver delicate dark fruits with a hint of spice. The bright Swan selection, even in the smallest percentages, creates a bright pop in the aromatics and intensifies the finish.

Aged in thirty-five percent new French oak for fourteen months, with ten percent whole cluster inclusion, and bottled without fining or filtration, La Reine is a wine with a firm backbone, juicy acidity, seductive fruits and spice.

## My Notes

A ruby-infused garnet color in the glass, the 2013 La Reine has refined aromatics of black and blue fruits with a tinge of baking spices. The wine's core is a dense mix of ripe plum, elderberry, fennel, and cola. Elements of cinnamon, chocolate covered cherry, persimmon, and blueberry intertwine with supple tannins. The finish exhibits hints of violets, sandalwood, and ripe cranberry.

## Winemaking data:

- Alcohol - 14.2%
- pH - 3.58
- TA - 6.4 g/l