

## **2012 GLORIA ESTATE PINOT NOIR**

WINE NOTES

#### VINEVARD

100% Gloria Estate, Russian River Valley

#### CLONES

47% Calera47% Dijon 1156% Swan

### FERMENTATION

Five-day cold soak in open-top fermenters, hand punched down one to three times per day, free run sent directly to barrel, press wine settled and barreled separately

### BARREL AGING

11 months in French oak

- 36% new
- 36% one-year-old
- 18% two-year-old
- 10% three-year-old

## BOTTLING

July 2013

# PRODUCTION

750 ml = 188 cases 1.5 L = 40 cases



After ten successful vintages in which we made our wines entirely from hand-picked and select growers, we are proud to announce the release of our first estate Pinot Noir, the 2012 Gloria. Gloria Vineyard was named after the hurricane on the east coast that fatefully brought Ken and Akiko Freeman together in 1985. Ken was crewing on a boat heading south in the Atlantic but the course was abandoned due to weather and they had to pull into the closest harbor. That fateful night he went to a party where he laid eyes on the best dressed and most beautiful woman in the room, Akiko. The rest, of course, is history in the making. Coincidentally, this vineyard land adjacent to the winery was purchased from a woman named Gloria.

The eight acre vineyard was planted in 2008 with the heritage clones; Swan, Calera, Martini and Pommard plus Dijon Clone 115. We harvested only one ton in 2011, and this went into our 2011 Russian River Valley Pinot. In 2012, we saw the first abundant crop in the Russian River Valley since 2006 with over two tons per acre on these young vines. The vintage was a near perfect growing season with beautiful spring weather followed by a warm but not too hot summer and fall allowing for longer hang time until mid to late October. We hope to see many more years like 2012 in the future.

The 2012 Gloria Estate Pinot Noir is a riper style, along the lines of the '02 and '03 Freeman Sonoma Coasts. It has a toasty and blackberry nose with some herbal spiciness. The palate is rich with an abundance of dark fruits like berries and plums. If given enough decanting time, a refreshing acidity starts to come out and balances the fruit nicely. This needs some time in the cellar, probably five plus years, so expect this to be at its best late in this decade, from 2017 through 2023.