



PINOT NOIR
Sonoma Coast
2013

HARVEST DATE
September 16, 2013

ALCOHOL
14.1%

TA
6.6 g/L

pH
3.54

PRODUCTION
550 cases

CLONES
Dijon 667 and Swan

Pip

VINTAGE NOTES

2013 continues the 2 vintage trend of near-perfect growing conditions at the crossroads of Carneros and the Sonoma Coast. Fruit was set in the dry, warm spring and ripened perfectly through the summer. Seasonal fog in July and August helped temper the ripening and slow it down just a bit to allow flavors to catch up while maintaining natural acidity.

WINEMAKING

The 2013 Pip Pinot Noir is sourced from one Sonoma Coast vineyard in the heart of the Petaluma Wind Gap. Made with 100% de-stemmed fruit, the berries spent 3 days cold soaking in small open-top tanks with extended 19 day fermentation. It was then pressed into French oak barrels (20% new) for 14 months prior to bottling in March 2015.

TASTING NOTES

Bright and fragrant red cherry, pomegranate and cinnamon spice on the nose continues with a hint of smoky vanilla and crushed strawberries. On the palate the Pip Pinot Noir is medium-bodied with full, ripe tannins and flavors of tangy black cherry with a juicy finish.

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