

2013 Bucher Vineyard Pinot Noir

WINEMAKER COMMENTS

This vintage of the Bucher Vineyard Pinot Noir is deep and brooding at first but develops with some air, revealing lighter top-notes of red raspberry and strawberry. Saddle leather, tar and grilled rosemary sprigs complete the aromatic fireworks. Round and soft on the palate, there is enough acidity to provide cling and extend the red fruit flavor profile into the finish, which is highlighted with elements of smoked game meats and espresso roast coffee beans.

THE VINEYARD

The Bucher Vineyard is located about 1½ miles north of our winemaking facility on Westside Road. The clones planted include 777, 115, 37, and Pommard 4, with an Arbuckle gravely loam soil.

HARVEST 2013

With great back-to-back vintages, 2013 was every bit as good as 2012 has proven to be. Amidst concerns about another drought year, the rain gauges filled up to about 80% of the yearly average. The growing conditions were very favorable, which resulted in a remarkably similar growing season to the exceptional 2012 vintage. The only notable difference, however, was the increase of heat units in 2013, as measured by the Growing Degree Day index. With below average rainfall for the season bud break initiated earlier than average along Westside Road. April showers helped to drive good shoot growth and set the plants up for May flowering. Excellent weather at flowering time allowed for fantastic set and a bountiful yield across all appellations and varieties. Even with an earlier start to the growing season, the grapes had the ideal amount of time on the vine to achieve full maturity without any threat of inclement weather late in the season. Wines from the 2013 vintage exhibit extremely pure and polished tannins and the acidity will provide longevity, but the supple structure also offers earlier enjoyment.

TECHNICAL NOTES

Barrel Description: 58% new, 42% 1 year

Barrel Aged: 16 months

pH: 3.51

TA: 0.61g/100ml Alc: 13.5%

Released Fall 2015

\$59

