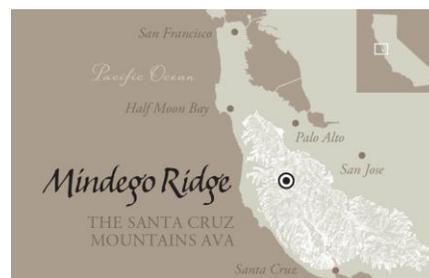


 MINDEGO RIDGE 2013 PINOT NOIR, SANTA CRUZ MOUNTAINS

IN THE VINEYARD

While blessed with a great vintage in 2013, tonnage was still modest in our second harvest, as about 1/3 of the vines held just one cane, one spur. Early March budbreak was protected from frost by early April cloud cover, followed by a uniform bloom in mid May and a propitious growing season. At 3AM on September 7th, under the glow of headlamps, our Pinot Noir harvest commenced. Fruit was picked straight to chilled transport and immediately whisked to St. Helena for processing.



IN THE CELLAR

To preserve the character of both the vineyard and vintage, our Pinot Noir is made in small lots with minimal intervention in the cellar. Gentle de-stemming and no SO₂ on the crushpad. Whole berries are cold-soaked until native fermentation begins, then given daily punchdowns. After approximately two weeks on skins, wine is gently basket-pressed to 1/4 new, 3/4 neutral French oak. Wine completed native ML fermentation February 5th. Bottled unfinned and unfiltered.

IN THE GLASS

Nose: Bright, lively aromas of pomegranate, strawberry, Bing cherry, crayon, clay, button mushroom, fresh tomato, red licorice, black pepper, graphite, and roses.

Palate: Medium to medium plus body. Pomegranate, strawberry and rich earth.

Balanced alcohol, oak and intensity. Medium acidity and tannin. Finish is medium plus in length. A wine of great depth, purity, balance and definition. Beautiful drinkability now, with the structure to cellar for years to come.



TECHNICAL NOTES

Appellation: Santa Cruz Mountains
 Winemaker: Ehren Jordan
 Acreage: 8.7 acres Pinot Noir, 100% Estate Grown
 Exposure & Slope: South facing mountain slopes, 20-25%
 Soil Type: 10-18" of silty clay loam over fractured shale subsoil
 Marine Influence: 9 miles from the Pacific, adjacent to redwoods
 Elevation: 700' to 950'
 Clone Selection: Dijon (114, 115, 667, 777, 828, 943)
 Rootstock Selection: 420A and 3309
 Vine Spacing: 7' x 4' (1600 vines/acre)
 Yield: 1.3 tons per acre

Harvest: September 7-18, 2013
 Barrel Regimen: French Oak, François Frères, 25% new
 Barrel Aging: 11 months
 Finished Alcohol: 13.7%
 Chemistry @ Harvest:
 23.6 Brix
 3.20 pH
 7.3 g/L titratable acidity
 Bottled: August 12, 2014
 315 cases produced
 Retail Price: \$48