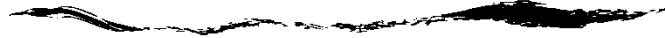


REULING

→ VINEYARD ←



2013 REULING VINEYARD PINOT NOIR

Harvested: September 5, 2013

Harvest Data:

Reuling Clone 'R':	pH: 3.67	TA: 5.0	°B: 23.0
Reuling Clone 'L':	pH: 3.49	TA: 5.3	°B: 23.0
Calera Clone:	pH: 3.66	TA: 5.5	°B: 22.7

Fermentation Notes:

Reuling Clone 'L' 60% Whole Cluster

Calera Clone 30% Whole Cluster

Reuling Clone 'R' 30% Whole Cluster

All 3 clones fermented in separate tanks

100% Native or Indigenous Yeasts

No cold soak, +/- 14 day fermentations

Nose:

Pomegranate Juice, Hoisin Plum Sauce, Clove, Hibiscus, Tea Leaves, Cocoa Nibs, Rose Petals, Olallieberry, Chinese 5 Spice, Brown Sugar

Mouth:

Plush entry, typical refined tannins we've consistently come to expect from Reuling Vineyard, great mid-palate weight and structure and incredibly focused, balanced acid that makes the mouth salivate and a complete finish that resonates in the mouth.

Barrel Aged 10 months

Oak: 33% New, 66% Used

Finished Wine:

pH: 3.86 TA: 5.0 Alc%: 13.8 RS: <0.25g/L

Bottled on August 1, 2014:

475 Cases 750mL

36 bottles 1.5L