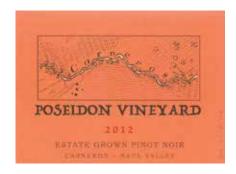


POSEIDON VINEYARD ESTATE GROWN PINOT NOIR



WINE

BLEND 100% Pinot Noir

CASES PRODUCED 677

COOPERAGE 100% Kádár Hungary 33% new Medium & Medium Plus toast 10 months in barrel

CHEMISTRY pH: 3.69
Titratable Acidity: 5.2 g/L
100% Malolactic Fermentation
Alcohol: 14.2%

VINEYARD

ELEVATION Sea Level to 45'

CLONES/ROOTSTOCK Dijon 115, 667 and 777

YEAR PLANTED 1973 Replanted in 1997

VINE SPACING

YIELD 3 Tons/Acre

PICK DATES 9/19/12

BOTTLING DATE 8/29/13

TASTING NOTES A classic expression of this varietal in its youth, this Pinot Noir is highly aromatic with floral notes of lavender and violets as well as hints of cherry cola and sandalwood. The silky entry leads to exotic flavor combinations of dark cherries, blood orange and ripe, red plums followed by darker flavors like those of cherry cordials and dark chocolate nibs. A hint of graham cracker and savory spice emerges on the finish, no doubt a contribution from the judicious use of new Tokaj oak barrels.

HISTORY Poseidon's Vineyard, located at the confluence of Carneros Creek and the Napa River, was originally planted in 1973 by the Molnar Family to the Burgundian varietals: Pinot Noir and Chardonnay. Originally named "Molnar Family Pinor Noir", in 2012 we have elevated the vineyard name to the brand name, to reflect the single vineyard nature of this wine (but be assured the Molnars are as involved as ever). The maritime environment of the Carneros grape growing season delivers cool, foggy mornings followed by warm days that slowly nurture ripening.

VINTAGE Much like the 2011 vintage, the growing season in 2012 was long and relatively cool. These conditions allowed for ripe flavors to develop without compromising natural acidity, keeping the youthful flavors of the wine fresh and intact. The steady, moderate weather conditions ripened the fruit evenly, allowing for a one-day harvest of all the sections of this block of Pinot Noir.

WINEMAKING Though painstaking, we harvested the three blocks of the hillside (top, skirt, bottom) separately, picking across the three Dijon clones: 115, 667 and 777. We kept the fermentation temperatures low to retain the fruit's liveliness. As soon as the fermentations were complete, the wines were pressed gently into 100% Kádár Tokaj oak, adding a signature spiciness to the blend that complements the fruit character. Racked only once before bottling, the result is a very pure, fruit-filled expression of Pinot Noir.

Alex Beloz, Winemaker Michael Blaise Terrien, Founding Winemaker



• Obsidian Ridge: 2,640'

