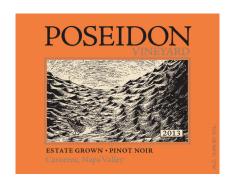


POSEIDON VINEYARD ESTATE GROWN PINOT NOIR

CARNEROS, NAPA VALLEY



WINE

BLEND 100% Pinot Noir

CASES PRODUCED

COOPERAGE 100% Kádár Hungary 33% New Medium Toast Plus 9 Months in Barrel

CHEMISTRY pH: 3.67 Titratable Acidity: 5.49 g/L Alcohol: 13.8%

VINEYARD

ELEVATION Sea Level to 45'

CLONES Dijon 115, 667 and 777

YEAR PLANTED 1973; Replanted in 1997

VINE SPACING 4' x 11'

YIELD 3 Tons/Acre

HARVEST DATE Sept 3, 2013 - Sept 11, 2013

BOTTLING DATE June 3, 2014 TASTING NOTES Above the deep and gorgeous robe of color, our 2013 Estate Pinot Noir exhibits aromas of cherry and cola with hints of fruit, leather and undertones of plum. The wine is silky in texture. Focused black cherry flavors dance on the palate, and an elegant dash of vanilla sweetens the wine for a long, inviting finish. When young, this wine is best appreciated when decanted prior to serving.

HISTORY Poseidon Vineyard, located at the confluence of the 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 Pinot 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 2013 was a "surprisingly mild" vintage. We enjoyed moderate conditions throughout the growing season, with few heat spikes and no rain. Even so, the fruit on the higher ground was ready to pick the first week of September, just after Labor Day. We allowed the lower part of the vineyard an extra week of hang time to reach the peak of ripeness. The warm and dry conditions of the summer set us up for a stress-free harvest as we picked under the cool fog of Carneros.

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 Terrien, Founding Winemaker



[•] Poseidon Vineyard: Sea Level

[•] Obsidian Ridge: 2,640'