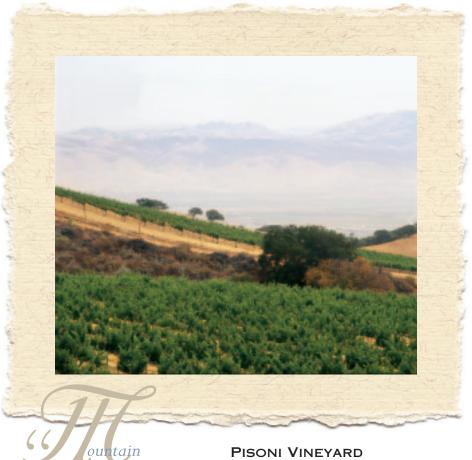
# 2012 LE MOULIN ROUGE PINOT NOIR VINEYARD AND WINEMAKER NOTES



vineyards, classical winemaking, limited production"



## PISONI VINEYARD

Santa Lucia Highlands **Monterey County** 

Planted: 1991 Pinot Noir selection: Vosne-Romanée 100%

Elevation: 1,300 feet Soil: Decomposed granite Exposure: East-northeast

# 2012 LE MOULIN ROUGE

Single Vineyard
Pinot Noir



INTAGE NOTES

ith a near perfect growing season, our 2012 Pisoni Vineyard Pinot Noir exhibits finesse and strong expression of terroir. The summer was long and warm allowing for steady ripening patterns. No rain and no frost paired with little fog and several clear, warm days resulted in balanced fruit development. With such a long, warm and mild growing season, acid levels remained low and tannins balanced and focused. We look forward to the overall expression the 2012 has to offer with its superb quality.

#### WINEGROWING NOTES

The Pinot Noir for our Le Moulin Rouge is grown on the slopes of the Santa Lucia Highlands in Monterey County. The vineyard's coastal soil and climate contribute a dense, yet delicate richness, and add to the wine's complexity. The clone, originally selected from Burgundy's Grand Cru, is showcased in a concentrated perfume and distinct varietal expression. The vintage's very small clusters and berries have produced a concentrated and intense wine. Along with fully ripe fruit, manual punch downs and barrel aging have contributed to the wine's gorgeous, silky tannins.

## WINEMAKER'S TASTING NOTES

Leading with intense aromas of wild strawberry, plum, violet and red cherry, the 2012 Le Moulin Rouge follows with hints of Earl Grey tea. Opening further, the bouquet reveals additional aromas such as strawberry, Grillottes cherry, graphite with clove and cinnamon in the background. Intense in the mouth, the wine blends richness and delicacy as the flavors stretch to a long earthy and fruit-filled finish. This beautiful wine drinks well young yet will age for a decade.

### WINE INFORMATION

Harvested: September 20, 2012

100% naturally fermented using native yeasts

Aged 16 months in 50% new French oak barrels from select artisan coopers

Bottled unfined and unfiltered February 1, 2014

Alcohol: 14.6 %

Release Date: April 1, 2014