



2013 Pinot Noir Bien Nacido Vineyard Santa Maria Valley AVA

This is our fourth vintage from the historic Bien Nacido Vineyards in Santa Maria Valley AVA and it just keeps getting better! In 2010, Flying Goat Cellars began sourcing grapes from old vines at Bien Nacido Vineyard Block N. We are thrilled to source Martini clone (clone 13) from the original 1973 plantings that came from stock grown by the University of California, Davis, and grow on their own roots. We now also source fruit from the interplanting, clone 115, and blend our wine from both clones. The vineyard has 12x7 spacing and vertical shoot positioning (VSP) trellis system. Soil type is Elder loam and Elder shaly loam on a 9-15% slope, allowing for great drainage. The Miller family own and farm this vineyard, along with Solomon Hills.

Tasting Notes

Enjoy the aromas of black currant, cigar, leather, chocolate cherry, smoke and tar on the nose. The palate reveals a silky elegance balanced with oak tannins, smooth dark fruit, black cherry and dried powder cocoa. Pair with lamb and mushroom quiche and duck breast or pork tenderloin with cherry glaze. Smoked gouda, sausage or salmon are other options. Marji's dark chocolate brownies are another temptation for pairing. We believe this wine is wise beyond it's years with aging potential for at least 8-10 years.

Details

Harvest:	September 10, 2013	Alcohol:	14.1% by volume
Bottled:	April 1, 2015	pH:	3.64
Released:	April 9, 2016	TA:	.62 g/100ml
Production:	277 cases	Brix:	24.2
Clone:	13 (Martini) & 115	Price	\$60