

RED • CAR

WEST SONOMA COAST

2013 SONOMA COAST

PINOT NOIR

➤ APPELLATION AND VINTAGE

The 2013 vintage, similar to 2012, was a long and moderate growing season that yielded consistently high quality fruit. Our Sonoma Coast Pinot Noir is a perfect blend of Red Car's most notable, cool-climate vineyards in Fort Ross, Freestone and Occidental. Naturally low in alcohol and high in acidity, the 2013 is a mix of heritage and Dijon clones that were hand-sorted, then fermented with native yeast in small open tops and aged in French oak barrels (10% new).

➤ TASTE

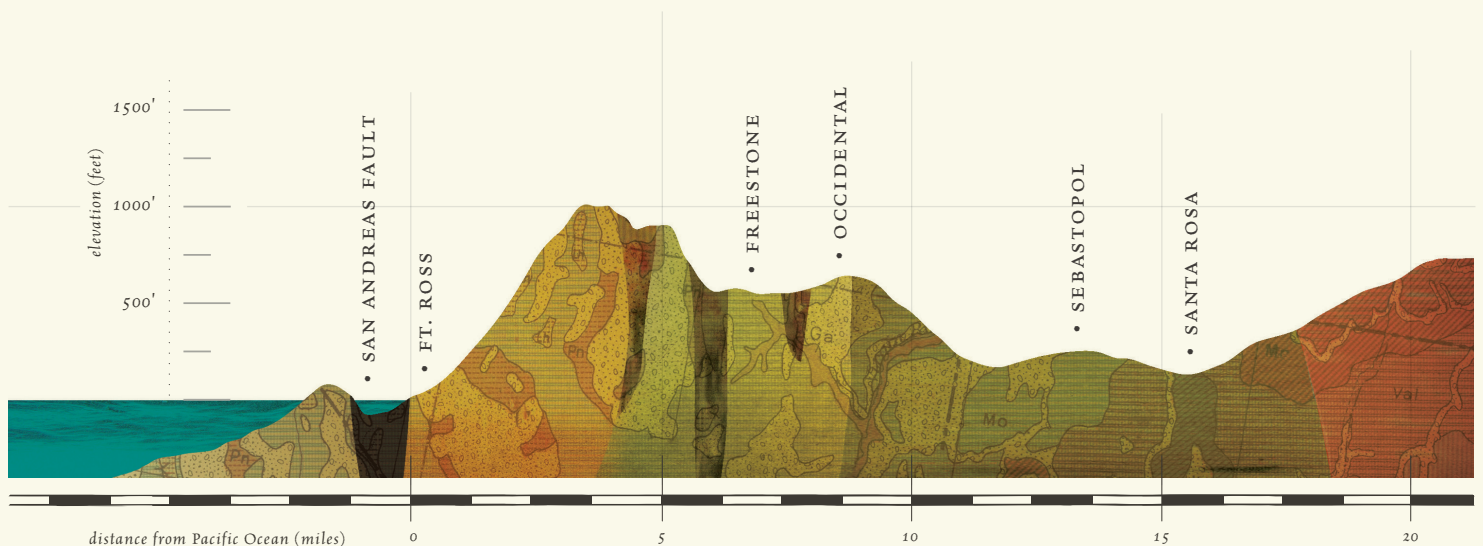
Rose Petals, Orange Rinds, Raspberries

➤ PHILOSOPHY

Red Car is focused on growing Pinot Noir, Chardonnay and Syrah in a network of cold-climate vineyards on the edge of the Pacific in the West Sonoma Coast. We are hands-on farmers, part of a small cadre of wineries in our region who are fortunate to grow a large majority of our own fruit. For several years now we have worked hard to go beyond sustainability and have integrated the concepts and principles of organic, biodynamic and permaculture systems into our farming as we search for nature's ideal pathways. Our wines are made in small lots utilizing minimalist intervention techniques like native yeast fermentation, gravity flow, and natural acid.

➤ SPECS

AVA	<i>Sonoma Coast</i>
AVERAGE BRIX	22.5°
TOTAL ACIDITY	5.7 g/L
STEMS	13%
FRENCH OAK	10% New, 90% Neutral
pH LEVEL	3.7
CLONES	<i>Calera, 828, 777, 115, Pommard, Schoolhouse</i>
VINEYARDS	<i>Red Car Estate 21% Platt 19% Bohemian Station 18% Falstaff 12% Riddle Ranch 12% Hagan 11% Clary Ranch 8%</i>



VINEYARDS on the EDGE OF THE PACIFIC

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