

RED • CAR

WEST SONOMA COAST

2012 SONOMA COAST

PINOT NOIR

➤ APPELLATION AND VINTAGE

The 2012 vintage 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 2012 is a mix of heritage and Dijon clones that were hand-sorted, then fermented with a native yeast in small open tops and aged in French oak barrels (10% new).

➤ TASTE

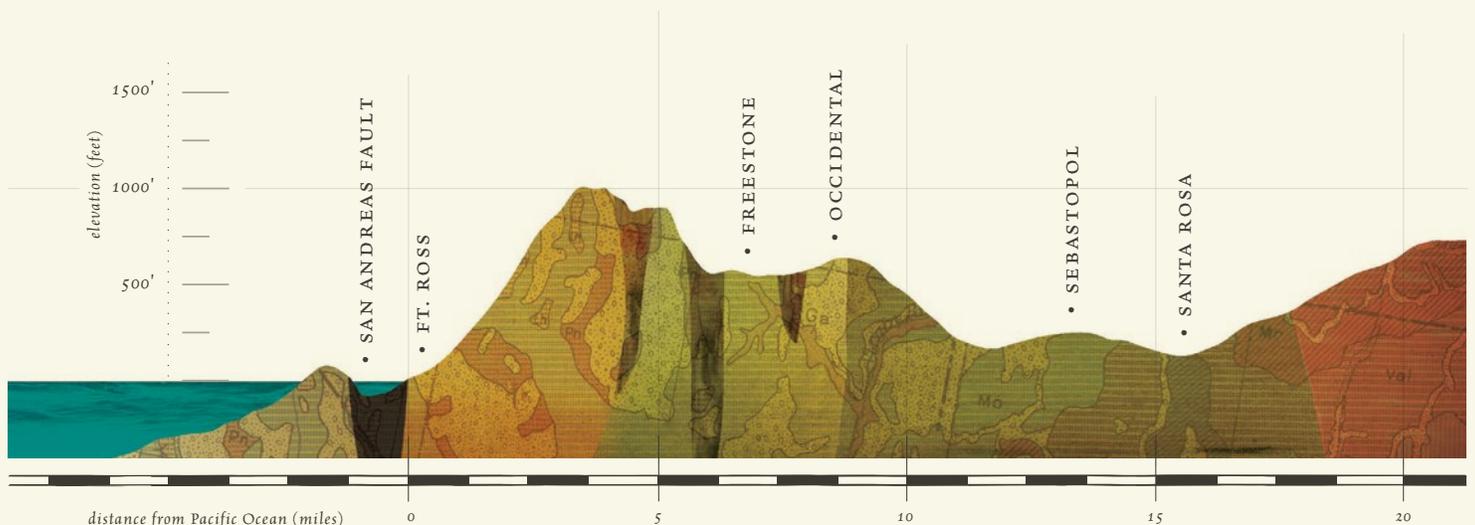
Rose petals, orange rinds, raspberries

➤ 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

ALCOHOL	13.7%
AVA	Sonoma Coast
AVERAGE BRIX	22.9°
TOTAL ACIDITY	5.3 g/L
STEMS	10%
FRENCH OAK	10% New, 90% Neutral
pH LEVEL	3.73
CLONES	Calera, 828, 777, 667
VINEYARDS	Red Car Estate 34% Bohemian Station 33% Hagan 15% Platt 8% Weeks 6% Zephyr Farms 4%



VINEYARDS on the EDGE OF THE PACIFIC

REDCARWINE.COM