Krutz family cellars



2012 Anderson Valley Pinot Noir

Winemaker's Tasting Notes

This beautifully elegant wine is earthy, spicy, and balanced. Inviting aromas of raspberry puree, green tea and plum. The entry offers an intriguing hint of fig that carry though to a mid-palate filled with silky tannins and cherry and raspberry flavors. On the finish, oak-inspired spice undertones mingle with soft and lengthy tannins define elegance.

VINEYARD & HARVEST INFORMATION

Vineyards	Multiple vineyards were sourced near Philo on Highway 128.
Vineyard Elevation	300-800 feet above sea level.
Exposure	South-Southwest
Soil	Primarily sandy loam and adobe soil
Block/Clone	Dijon clones 115, 777, 667 & Pommard
Harvested	October 12th, 2012

WINEMAKING INFORMATION

Blend	100% Pinot Noir
Fermentation	3-day cold soak, then tank-fermented on the skins for 21 days.
Alcohol by Volume	13.7%
pН	3.65
TA	5.77
Cooperage	30% new French oak barrels
Barrel Aging	14 months
Release Date:	October, 2014
Production	600 cases



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