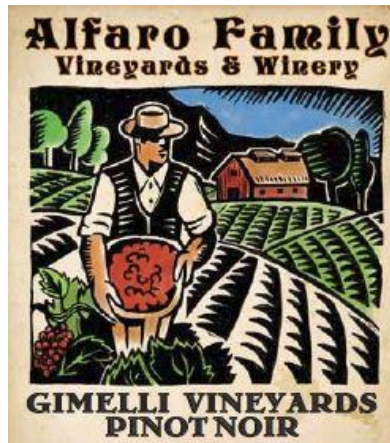


2013 Gimelli Vineyards Pinot Noir



The Vineyard:

The Cienega Valley in San Benito County is blessed with an excellent climate for Pinot Noir. Warm sunny days are interrupted by cooling ocean breezes from the Monterey Bay. Gimelli Vineyards is located in the Gabilan Range below Mount Harlan.

The Vintage:

After a bountiful fruit set, the vines underwent shoot and cluster thinning. The long, cool growing season made for extended hang time and ripe fruit at low sugar levels. The grapes were hand harvested on September 3 & 16, 2013.

Winemaking:

The grapes were 100% de-stemmed and put into small open-topped fermenters. The must was chilled to 50 degrees Fahrenheit and left to cold soak for 5 days. Fermentation was spontaneous and slow due to the low fermentation temperature. The wine was moved into French oak barrels by gravity and allowed to go through a natural malo-lactic fermentation.

The Wine:

Medium ruby color, fruit-basket aromas and flavors of red raspberries, cherries, wild strawberries and spice. Silky texture with excellent tannin and acid balance.

Technical Data:

Production	10 barrels	Release Date	September 2014
Alcohol	14 % by vol.	Aging	8 months in 20% new French oak
Bottle Sizes	750 ml	Suggested Retail	\$30.00