

ANTHILL FARMS

2014 Anderson Valley Pinot Noir

Anderson Valley, Mendocino County, CA

2014 Vintage: The year began with continued drought conditions, unusually warm winter temperatures, and very little frost. These conditions combined motivated the vines to wake up and begin their growing season 4-6 weeks ahead of normal. These same warm temperatures allowed for an even fruit set, and, happily, a great deal of concentration from tiny berries in both Pinot and other varietals. The ripening season itself was dry and consistently warm, queueing the grapes up for one of our earliest harvests on record -- we started bringing in fruit in mid-August.

Vineyard: With this Pinot, we were looking to create a food-friendly, nuanced wine that represents the unique character of the Anderson Valley. Somewhat remote from most of Northern California's winegrowing districts, this valley shelters a surprisingly harmonious blend of the wild and the civilized: in a single vista, one can see sheep ranches, redwood groves, apple orchards, and impenetrable oak scrub.

Winery: The fruit is generally harvested at 22-23 brix. We use about 40% whole clusters in the fermenter and destem the remaining fruit. The grapes have a very long cold soak, upwards of 12-14 days, where cap is punched only once daily and is protected by dry ice. We don't inoculate or add enzymes at primary stage and let uncultivated yeasts perform the fermentation, which is typically hot and fast, usually with three punchdowns per day. We very gently press the wine when it has been dry for a few days in the fermenter, and we do not separate the free run and press fractions. At this point, some of the whole berries do release a touch of fresh, carbonically-macerated juice. This means that the fermentation is officially completed in barrel. We use no new oak on the appellation Pinots. We do not initiate malolactic fermentation, which often will last uninfluenced until the following Spring. We employ a bit of lees stirring at the beginning of élevage but then leave the wine to uncoil in barrel with periodic topping. We bottle and large bottle the Pinots 16-18 months post-harvest.

Tasting: 2014 was a well-balanced -- if quite early -- vintage, and our 2014 Anderson Valley cuts an elegant, understated profile. The nose pops immediately, with prickly aromatics of plum skin and white peppercorn at the fore, warmed by background notes of sunbaked earth. The palate is lean and focused, with filaments of pliant tannin providing a framework for savory flavors of five-spice and Urfa pepper. Persistent acidity provide lift and bite. Ready to drink but will age.
Alcohol: 13.1%.

4791 DRY CREEK RD N°3-4
HEALDSBURG, CA 95448

707.490.5191
FAX 608.531.4450

WWW.ANTHILLFARMS.COM

