

# **Anthill Farms Baker Ranch Pinot Noir**

**170 Cases Produced 12.9% Abv.  
40% Wholes Cluster 3 Week Native Fermentation  
25% New Oak 25ppm SO2 at Bottling**

-This two acre vineyard site sits at 950 to 1150 feet, facing south on a gentle slope halfway between Philo and Elk on the Mendocino Coast, high up in the Philo Ridges. Its soils are part of the Casabonne-Wohly complex: two feet of pale, loamy top soil over a sandstone and schist subsoil pushed up from the ocean floor with plate movement.

-Because of its closeness to the Mendocino Coast, marine cooling affects Baker Ranch more than our other AV sites. Temperatures are very cool in the summer allowing for an extended growing season that typically comes in 2-3 weeks later than the Boonville vineyards. This climate allows for fully ripe flavors and tannins at moderate alcohols. Clonal material is 115, 777 and Mount Eden. We've farmed the site since 2010.

-Grapes were harvested at 21.5 brix  
pH's were 3.32 at harvest

-Sorted whole clusters are put in the bottle of fermenters and covered with destemmed grapes. Once a day puchdowns for 3 weeks, native ferms, then drained and pressed to barrel, bottled at 1 year with low SO2 and high CO2.