



Bird and Breakfast 2012 Saint Georges

2012 SAINT GEORGES PINOT NOIR

The Saint Georges pinot derives primarily from a site just below the southern end of the Santa Cruz Mountains, 14 miles from the moderating influence of Monterey Bay. A benevolent climate, poor soils, fastidious farming, and shy-yielding vines combine to produce tiny, immaculate, densely-flavored clusters. One barrel of our Lilo Vineyard pinot noir, unlike most incursions from Santa Cruz, acts as a moderating influence to the exuberant Besson fruit. Fermentations - which included roughly 15% whole clusters for structural and aromatic complexity - proceeded without the addition of cultured yeast after a brief cold soak. This wine was bottled without filtration in early August 2013 after 9 months *élevage* in neutral barrels. Though 2012 was warmer than 2011, this vintage exhibits a floral and spiced side suggestive of a cooler year. The wine offers immediate red cherry and raspberry liqueur flavors, at once racy and concentrated, wrapped in perfumed wisps of candied violet and spice. TA: 5.8g/l, pH 3.77, Alc. 13.5%. -Alex and John

Release Date: September 2013
Composition: Pinot Noir 100%
Appellation: Central Coast
Case Production: 553cs