

2013 Bien Nacido Vineyard Pinot Noir

Harvest date: 9-26-13

T.A.: 6.1 g/L

pH: 3.66

Aging: 100% used French oak

Fermentation: 100% destemmed, 18 days in the fermenter

Bottling date: 8-27-14

Alcohol: 14.1%

When the 2013 Sandler Bien Nacido Pinot Noir was fermenting in early October 2013, it reminded me of the 1999 version we made from this old vine block when I was at Testarossa. 2013 and 1999 could not have been more different types of growing years, but they had two things in common with regards to the resulting wines: concentration with aromatics. Usually, you end up with one of those two attributes, but you sacrifice the other. Rarely do they appear together in the same year.

You can expect a long evolution out of the 2013 Bien Nacido Pinot, and it should hit its stride sometime in late 2015. But if you'd like to try one sooner, decant a bottle several hours in advance to allow it to open up. Given the track record of the '99 which I check in on at least once a year, the 2013 should evolve into the late 2020s and hopefully beyond.

