

## 2012 Boer Vineyard Pinot Noir

Harvest date: 9-18-12

T.A.: 5.2 g/L

pH: 3.76

Aging: 4 year old 1,400 liter foudre

Fermentation: 100% whole cluster, 25 days in the fermenter

Bottling date: 8-25-13

Alcohol: 13.6%

The second ever Sandler Boer Vineyard Pinot Noir was again produced with 100% whole clusters. This leads to a less fruity style of Pinot than if it had been destemmed, but one that will hopefully gain complexity as it ages slowly. It's drinking surprisingly well at a young age, and is not so tannic that it needs a long decanting. One thing to mention about the 2012 Boer Pinot is that it was aged in a large wooden foudre, not the traditional 60 gallon barrels from Burgundy. It was racked just prior to bottling, and some of the tartrates from the foudre came over with the wine as it was racked, so you may see some tartrates in the bottle and in your glass. These are completely natural and should not affect the flavor of the wine. As the wine ages, the tartrates will grow in size and sink to the bottom of the bottle, making them easier to decant, if desired.

