

## 2013 Keefer Ranch Pinot Noir

Harvest date: 9-7 and 9-24-13

T.A.: 6.4 g/L

pH: 3.59

Barrel aging: 11 months in 1, 2 and 3 year old French oak.

Fermentation: 100% destemmed, 24 days in the fermenter

Bottling date: 8-27-14

Alcohol: 14.2%

Cases produced: 188

Sandler's most consistent wine each year is the Keefer Ranch Pinot Noir. It doesn't seem to matter what the growing conditions are for the season, the flavors at Keefer Ranch are always spot on perfect. 2013 was another in a string of excellent vintages at Keefer Ranch, dating back to 2009 for Sandler. The crop was the largest we've ever seen there, with perfect growing conditions, other than below normal rainfall. In spite of this large crop, the concentration of the fruit was incredible.

The 2013 Sandler Keefer Ranch Pinot Noir requires the most aeration time if you'd like to try it soon. It won't show much in the first few hours after being opened, so a 12 to 24 decanting is probably a good idea. Expect this Keefer to reach its peak in 2016 and last for 10 years plus.

