

## 2013 Peterson Vineyard Pinot Noir

Harvest dates: 9-27 and 10-3-13

T.A.: 6.0g/L

pH: 3.69

Aging: 100% used French oak

Fermentation: 100% destemmed, 18 days in the fermenter

Bottling date: 8-27-14

Alcohol: 14.2%

The 2013 Sandler Peterson Vineyard Pinot Noir is a good example of how a young vineyard begins its path to maturity. Since 2010, Sandler has been receiving Pinot from John Peterson's vineyard on River Road in the Santa Lucia Highlands. The fruit has always been unique in that it resembles its neighboring vineyards in the larger sense, but it has its own characteristics that set it apart. Planted in 2007 to five clones of Pinot, Peterson has an earthy, savory quality to the fruit, and each year this has increased in intensity.

2013 was another large crop for California Pinot Noir, and Peterson had an abundant harvest. It was very similar in size to the 2012 harvest, but the '13s have more ripeness, richness and concentration. The Sandler Peterson will be the first Pinot of the 2013 Sandler line up to reveal itself and should be drinking well in early to mid 2015. This should reach its peak maturity in the early 2020s.

