



2013 Pinot Noir, Antsy Pants Reserve

75 Cases Produced

Vineyard Composition

- 33% Sunny Mountain Vineyard
(828 Upright Clone), Monroe, OR
- 33% Cherry Grove Vineyard,
(777 Clone), Gaston, OR
- 34% Vista Hills Vineyard
(667 Clone), Dundee Hills

Chemistry

- 13.4% Alcohol
- 6.0 g/L Titratable Acidity
- 3.74 pH

Vintage Notes

Antsy Pants is the name given to my barrel selection bottling of any given vintage. I love the blending process and liken it to preparing a perfectly balanced plate for dinner guests. The selection and blending process is quite rigorous because I like it that way. First I taste through all of the barrels in the cellar and take notes. It seems that there are always one or two barrels (out of 6-8) in a vineyard lot that have something special, more appealing, hard-to-put-my-finger-on-ness. I pull those samples aside and have my wife put numbers on them so I don't know what they are. Then I taste through those barrel samples and blend them blind. This takes my head and any politics out of the process and lets me focus on making the best possible wine I can.

This is a reserve wine, whatever that means, but the style is not typical - bolder, more oak - as we may be accustomed to. These are barrels that show great promise when young, but are like a rider on the horizon and we

may have to wait a while before the true shape of the wine comes into focus. I hold the wine back from release until I feel it is starting to open, but I am sure we could all wait longer to drink it.

The vineyard sources for this wine vary by soil, altitude, location and age. There is a combination of Upright, 777 and 667 clones in this bottle. They all are exceptionally expressive sites farmed by conscientious stewards of the land.

The grapes were carefully sorted, mostly destemmed and cold soaked for 5-7 days. The small-lot fermentations were un-inoculated and punched gently by hand. Once dry, the must was pressed and sent to barrel after a short settling period. The wine was aged in basically neutral French cooperage (66% fourth-filled) for 18 months and racked twice before bottling on May 22nd 2015. The final blend has 17% whole cluster fermentation.