



Fritz Cellars' Portfolio of Wines

2012 Sonoma Coast Pinot Noir

Winemaker's Notes:

The cool climate of the Sonoma Coast appellation influences the grapes harvested for the Jenner Pinot Noir by producing bright aromas of Bing Cherry and Boysenberry, as well as hints of bay leaf tones and subtle nuances of violet and rose. This deeply hued wine has a satiny mouthfeel and a beautiful balance between bright acidity and elegant tannins. Notes of Pomegranate give way to bright flavors of Bing Cherry, followed by a savory edge and slight spiciness. Look for a soft, lingering earthy finish with hints of plum.

- *Winemaker Brad Longton*

Technical Data:

Appellation: Sonoma Coast

Varietal: Pinot Noir

Harvest Date: September 2012

Barrel Aging: 10 Months

Alcohol: 14.3%

Production: 1,035 Cases

Production Notes:

The fruit was de-stemmed only so that whole berries were transferred to open top fermenters, to help capture bright fruit aromas and flavors. After 4-8 days of a cold soak the tanks were warmed which allowed the juice to ferment naturally. The tanks were punched down 2-3 times per day for 10 days allowing skin contact for color and flavor extraction. The wine was the drained off the skins and placed in 30% New French barrels.