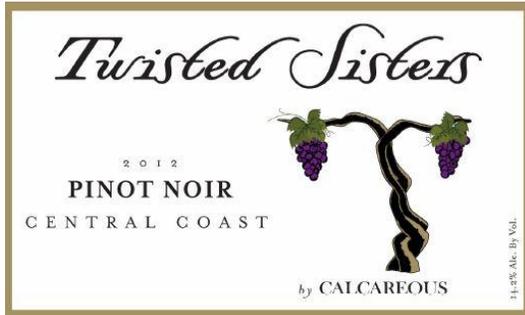


Twisted Sisters



Variety: **Pinot Noir**

Vintage: 2012

Appellation: Central Coast

Tasting Notes

The delicate red hues in the glass give this wine the distinctive Pinot Noir appearance. Dark cherry, ripe strawberry and floral scents fill the glass. The initial mouth feel is bursting with raspberry, strawberry and hints of citrus. The spicy tannins from the whole cluster fermentation reveal themselves in the mid palate and produce a wonderfully long finish for a Pinot Noir.

Growing Season

2012 was basically a perfect vintage for much of California, and especially for the Central Coast. The mild but long growing season allowed for a fantastic expression of Pinot Noir. This delicate varietal thrives when conditions are less extreme, allowing for gradual ripening and flavor development. This year will be known as one of the great vintages for Pinot Noir on the Central Coast.

Vineyards

The Pinot Noir for 2012 came from the Orchid Hill Vineyard in the Templeton gap of Paso Robles and fruit from the Hahn Estate in Monterey County. These are both coastal influenced cool micro climates which are perfectly suited for growing Pinot Noir.

Winemaker Notes

The 2012 vintage developed in such a way as to allow us to try something new here at Calcareous, whole cluster fermentation. About 30% of the harvest was added to the fermentation tanks still on the stem and mixed in with de-stemmed fruit. The addition of the uncrushed fruit still on the stem added beautiful spice, tannin structure, and slowed the fermentation. With the yeast having to ferment from within the unbroken skin of the grape, the lack of abundant oxygen promotes a gradual fermentation, allowing a long 26 days on skin to extract a maximum amount of skin components with out being heavy handed. The lots were gently pressed and aged in 35% new French oak and 65% neutral French Oak for 14 months. This whole process produced a Pinot Noir of amazing density and full flavored profile.

Technical Notes

Alcohol: 14.1%

Brix: 25.4

pH: 3.44

TA: 6.7g/L