

CHAMP *de* RÊVES®

Pinot Noir

ANDERSON VALLEY

2013

CHARACTERISTIC AROMAS & FLAVORS:

Vibrant blueberry-strawberry fruit intertwines with aromas of dark-red rose, maple, licorice, and toasted hazelnut. On the palate, juicy raspberry, dark cocoa, and pennyroyal flavors emerge.

STRUCTURE:

Delicately-balanced acidity and crystalline minerality lead into a firmly structured finish.

THE VINEYARD: *Champ de Rêves Vineyard*

This spectacular vineyard is perched high above Boonville in the hills of Anderson Valley, just 18 miles from the Pacific coastline. Boone Ridge is a veritable aerie, with sweeping views of the valley below. A wide array of aspects in the vineyard creates multiple mesoclimates, each displaying unique characteristics as these relatively young vines continue to age.

AVA: Anderson Valley

ACREAGE: 85 acres

CLONES: 667, 777, 115

DATE PLANTED: 2006

ELEVATION RANGE: 1,400-1,800 feet

SPACING: 7x4 and 8x4

SOILS: Shallow, sandy-loam formed from decomposed sandstone

WINEMAKER: Eric Johannsen

WINEMAKING: Harvest started on October 2 and ended October 14, 2013. Grape clusters hand-sorted and 100% de-stemmed, with 60% whole berries gravity-fed into small open top fermenters. Manually punched down 2-3 times/day. Cold-soaked for 6-7 days and fermented for a total of 14-16 days on skins.

BARREL AGING: 9 months in 32% new French oak barrels

CASE PRODUCTION: 4,995 cases

ALCOHOL: 14.2%

pH: 3.68

TA: 0.57 g/100mL



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5500 HIGHWAY 128, PHILO, CA 95466 | 707-895-2594
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