

SPELL

2012 Weir Vineyard

Pinot Noir | Yorkville Highlands

The Weir Vineyard in the Yorkville Highlands is located on a south facing hillside of rocky gravelly soils at an elevation that ranges between 850 and 1000 feet. Cool ocean air funnels up the Anderson Valley to regulate the ripening of the exceptional fruit from this vineyard.

The wines are highlighted by earthy, mineral notes and show age-worthiness. A dark ruby color, this youthful and elegant wine is as distinctive as they get. Forthcoming aromas of ripe red fruit, toasted oak, sage and citrus fill the glass.

Concentrated flavors of black cherry, raspberry, cedar, cocoa nib, and a mineral element envelop the mouth and lead to a lasting finish heightened by bright acidity and gentle tannins. Drink now or over the next 8 - 10 years.

194 Cases produced
Release date September 1, 2014

91 points | Stephen Tanzer & IWC

Brilliant ruby-red. Smoke- and mineral-accented black raspberry and cherry-cola scents, along with a hint of rose oil. Sappy and expansive on the palate, offering bitter cherry and dark berry flavors that become sweeter with air. Shows plenty of heft but comes off energetic and precise, with excellent finishing energy, supple tannins and lingering smokiness. (JR)

91 points | PinotFile

Rochioli and "DRC" selection, Pommard and 2A clones. Aged in 40% new, 25% once used and 35% older French oak barrels. · Moderate reddish-purple color in the glass. The nose is initially closed for business, emerging very reluctantly over time in the glass to reveal aromas of Hoison sauce, soy and wet leaves. Mid weight core of luscious black raspberry and plum fruit, supported by balanced tannins, finishing with a thrust of fresh berry joy. When tasted the following day from a previously opened and recorked bottle, the wine had opened up considerably, offering copious fruit and spice aromas and flavors. This wine will require patience and understanding.

