SPELL



2013 Weir Vineyard Pinot Noir | Yorkville Highlands

The Weir Vineyard in the Yorkville Highlands is located on a south facing hillside of rocky gravely 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.

A red, ruby color introduces this suggestive wine. Aromas of red fruit and bramble mix with aromas of violets, crushed dried herbs, leather, and tobacco leaf. Flavors of raspberry, cherry, and cranberry dance with savory notes of smoked meat, sweet pipe tobacco, and black tea. The full expression of this youthful and complex wine seems to hide behind the structure present at this point. Designed to age, but enjoyable now, those who are patent will reap the greatest reward. Drink now or over the next decade.

> Oak: 100% French; 43% new, 28.5% once used and 28.5% older Clones: Rochioli Pommard, 2A, and DRC Harvest Dates: September 18, 2013 Bottled: August 11, 2014 Alc: 13.9%

> 164 Cases produced | Release date September 1, 2015

90-91 points | Pinotfile

French oak barrels, 43% new, 28.5% once-used and 28.5% older. Moderate reddish purple color in the glass. Shy aromas of cherry, wood fern, and pennyroyal. Juicy, with vibrant red fruits framed by muscular tannins. Much better two days after opening when tasted from an re-corked bottle, showing more harmony and less astringency on the finish. Decant or hold for two years. Reviewed June 14, 2015