

Bougetz Cellars

**2012 BOUGETZ CELLARS
THE CAIRN SONOMA COAST
PINOT NOIR**

WINEMAKER NOTES

The 2012 vintage shows what can happen in a stellar harvest year. Our emphasis in the cellar was to allow the quality of the fruit shine, and don't be heavy handed. We used 25% new French oak, with the remainder once and twice used oak, providing nice spicy notes. The wine is a mix of 115, 667 and Pommard clones, showing a reserved blend of raspberry and black cherry flavors with expresses the inherent acidity. Clean on the palate, this wine will continue to put on weight in the bottle. Best enjoyed in a year or two.

HARVEST NOTES

2012 was the harvest year we have all been dreaming about, after very tricky back to back years in 2010 and 2011. With bright sunshine through flowering and fruit set, followed by a warm and sunny summer, the vines were loaded with healthy and abundant clusters heading into veraison. The fruit for the 2012 Bougetz Cellars The Cairn Pinot Noir was sourced from Volamus Vineyard, a beautiful vineyard in the Sonoma Coast AVA. Beautiful weather through September allowed us to pick this vintage with little worry.



Harvest date: September 26th, 2012

- Appellation: Sonoma Coast
- Vineyard: Volamus Vineyard
- Brix at harvest: 25.0
- Crush: De-stemmed, 100% whole berry
- Fermentation: 14-day ferment
- Aging: 10 months, with 25% new and 75% once used French Oak
- Alcohol: 14.1%
- pH: 3.59
- TA: 5.91 g/L
- Bottled: July, 2013
- Case production: 150 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$39



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