

# Bougetz Cellars

**2013 BOUGETZ CELLARS  
THE CAIRN SONOMA COAST  
PINOT NOIR**

**WINEMAKER NOTES**

The 2013 vintage, amazingly, looks like it is on track to outshine 2012. The fruit for the 2013 The Cairn Pinot Noir shows a bit more weight and black fruit on the palate, when compared to the 2012. We vinified with 15% whole cluster providing a bit more mouthfeel and spiciness to the wine. We used just a bit more new oak as this year's version as it could handle it. Still a mix of 115, 667 and Pommard clones, this wine shows more black cherry and black raspberry flavors. While showing some breadth, the wine finishes clean showing its pleasant acid backbone.

**HARVEST NOTES**

2013 was the second stellar harvest in a row. We started the growing season off about 2 weeks ahead of 2012, and for the early ripening vineyards, like Volamus Vineyard Pinot Noir, we actually picked a full 2 weeks earlier than last year. With almost no rain at all through the growing season, we were lucky to get a bit of a cooling trend in August which allowed the fruit to hang a little longer and reach full maturity. We harvested 3 separate clones, 115, Pommard and 667 through the night on September 14<sup>th</sup>.



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**Harvest date:** September 14th, 2013

- Appellation: Sonoma Coast
- Vineyard: Volamus Vineyard
- Brix at harvest: 26.0
- Crush: De-stemmed, 100% whole berry
- Fermentation: 14-day ferment
- Aging: 10 months, with 40% new and 60% once used French Oak
- Alcohol: 14.3%
- pH: 3.65
- TA: 5.67 g/L
- Bottled: August, 2014
- Case production: 200 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$39