

# DAVIES

VINEYARDS

## 2012 PINOT NOIR

Ferrington Vineyards

Anderson Valley

The Davies family of Schramsberg Vineyards and J. Davies Estate in Napa Valley is pleased to release its fourth vintage of still wines made from Pinot Noir. The family's experience with Pinot Noir dates back to 1967, when Jack and Jamie Davies first used this elegant red variety to make their inaugural vintage of Schramsberg Blanc de Noirs sparkling wine. Since then, Schramsberg's winemakers have built long-lasting relationships with some of the best Pinot Noir growers in the North Coast. Developing upon this passion, history and experience, second-generation vintner Hugh Davies and winemaker Sean Thompson are proud to present this vineyard-designate Pinot Noir wine from the 2012 vintage.

### VINEYARDS

The Ferrington Vineyards property, located approximately 100 miles north of San Francisco and 17 miles inland from the Pacific Ocean, is in a fertile pocket of land found at the edge of the northeastern foothills of Mendocino County's Anderson Valley AVA. Between 360 and 440 feet above sea level, the three acres of vines utilize over six feet of Boontling and Pinole loam soil, sustainable farming practices and deficit irrigation to produce approximately 2.5 tons per acre of bright, complex fruit with great balance. Cool, foggy nights and steadily warming days provide a long, even growing season which delivers mature fruit depth with a vibrant, acidic backbone.

### TASTING NOTES

Aromas of dense black cherry blended with white pepper, blueberry and vanilla gently arise from the glass. The vibrant palate coats with boysenberry, intermingles with Santa Rosa plum and mocha, and is sustained by a dense finish. – *Winemakers Sean Thompson and Hugh Davies*

APPELLATION:	Anderson Valley
VARIETAL COMPOSITION:	100% Pinot Noir
CLONES:	667, 777, Pommard, 115
HARVEST DATES:	September 18-20
BARREL AGING:	15 months in French oak, 22% new
COOPERS:	Damy, Remond, Francois Frere
BOTTLED:	January 20, 2014
PRODUCTION:	800 cases (6/750ml)
ALCOHOL:	14.0%
TA:	0.58g/100ml
pH:	3.66

