



2012 PINOT NOIR

Sta. Rita Hills

The stunning Sta. Rita Hills appellation had a lovely year in 2012. Slightly cooler than usual, the fruit that makes up our Handwritten Pinot Noir benefitted from long hang times, allowing us to harvest a beautifully ripened crop of pretty, tiny clusters. Flavors of black plum, fresh fig, blackberry and ripe blueberry mingle on the palate with pleasant acidity and smooth tannins. This vineyard may be a long way from the Napa Valley, but the results are simply too exceptional to not make the trip.

COMPOSITION | 100% Pinot Noir

APPELLATION | Sta. Rita Hills

AGING | 10 months in 60% new French oak, unfiltered

ALCOHOL | 15.2% abv

HARVEST DATE | October 16 & 22, 2012

SIMPLY PERFECT SALMON

Adapted from Huffpost Taste



The smoky character of this hearty dish will provide a perfect counterpart for the lush dark fruit in the 2012 Cabernet Sauvignon, Carneros while accentuating the espresso and tobacco leaf found on the palate. This is the kind of dish that just gets better on the next day and then the next, but make sure you make fresh rice for each meal and serve it right away.

16 OZ. FILLET OF SALMON
2 LEEKS, WASHED AND THINLY SLICED
½ CUP FLAT LEAF PARSLEY, CHOPPED
3 TBS FRESH OLIVE OIL
SEVERAL LEMONS
KOSHER SALT
FRESHLY GROUND BLACK PEPPER

Preheat oven to 400°F.

Pat salmon dry and rub with salt and pepper. Place on a tinfoil lined oven sheet. Top with leeks, drizzle with olive oil and top with juice of ½ the lemon. Bake for approximately 20 minutes for medium rare or until the leeks are soft and browned. Top with fresh parsley and fresh lemon wedges. Pour yourself a glass of 2012 Pinot Noir, Sta. Rita Hills and adjust the salt and lemon seasoning until your pairing sings.