



2013 HANDWRITTEN PINOT NOIR, STA. RITA HILLS

Growers in the Sta. Rita Hills region of California lose little sleep, this was no more true than in 2013. The Pinot Noir harvest proved early and bountiful and produced lovely ripe wines with notable freshness. Easy, even temperatures made for intensely developed flavors and aromas, marking the vintage as one of our favorite to date. Subtly perfumed with fresh raspberry, and warm spice, the aromas continue to develop in the glass lending worn leather, tobacco leaf, black tea and earthy, succulent morel mushrooms. On the palate, high-toned acidity is balanced by smooth tannins - cherries jubilee come to mind over a lingering finish. Drink now or cellar for two to three years.

APPELLATION | 96% Sta. Rita Hills, 4% Russian River

COMPOSITION | Pinot Noir

AGING | 10 months in French oak

ALCOHOL | 15.2% abv · PH | 3.62 g/L

HARVEST DATE | September 27, 2013



GRILLED MORELS

Adapted from The Wild Table by Connie Green and Sarah Scott

Perfect, fresh ingredients do not require much. Find these beautiful mushrooms at the farmer's market or in your local market in the springtime. They are a treat paired with salmon, pork or fish and pull the innate earthiness from the 2013 Sta. Rita Hills Pinot Noir.

INGREDIENTS

1 1/2 LBS FRESH MORELS, CLEANED AND CUT LENGTHWISE

1 STICK UNSALTED BUTTER, MELTED

3 FINELY MINCED CLOVES OF GARLIC

1 TSP KOSHER SALT

FRESHLY GROUND BLACK PEPPER

Toss morels with butter, garlic, salt and pepper. Using a grill basket, grill the morels over medium heat tossing occasionally. Check for crisp edges and a golden brown color, around 10 minutes. Add salt and pepper as needed and serve while hot.