

# 2013 PINOT NOIR

DIJON CLONE 777 - JANE'S VINEYARD  
RUSSIAN RIVER VALLEY, SONOMA COUNTY

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Davis Bynum is distinguished as the first winery to produce a single vineyard Pinot Noir from the Russian River Valley. The vintage was 1973 and the grapes were from Joe Rochioli's now prized vineyard. Today, our heritage of winemaking lives on through hand-crafted single vineyard wines grown exclusively in Russian River Valley.



**VINEYARD** The vines at Jane's Vineyard generally show moderate vigor caused mainly by well-drained, nutrient poor soils, true to the gravelly nature of Huichica loam. The soil is shallow, with a hardpan at a low depth, which led us to plant on 101-14 rootstock with its shallower rooting angle to match the soil profile. The vines get water stressed because of the drainage and lack of root depth, so we watch them closely during the warmer months, as Pinot will not tolerate too much dryness. The vine rows are northeast-southwest, so the fruit is shaded during the hottest part of the day which preserves the acid, color and delicate flavors of Pinot Noir.

**THE HARVEST** The winter was very mild, followed by a relatively dry spring. In 2013, bud break was early and the spring weather was warm overall. Summer was up and down with an odd rainstorm in late June followed by a searing 5-day heat wave entering July. Finally cooler weather prevailed in late July with a heavy marine layer causing a number of misty mornings. August and September were filled with 80-90°F days accelerating the ripening. The degree days showed the vintage to be among the warmest in many years. We picked the grapes for this wine on September 15th.

**STYLE** We selected a small lot of our Pinot Noir Dijon clone 777 to bottle separately this vintage. Always one of our favorite clones, the 777 shows darker fruit characteristics than the other clones planted at Jane's Vineyard, with exceptional balance and a pinch of spice for a complex finish, and we were in love. Winemaking with a light hand, and timely and deliberate choices allow us to craft the wine in a style that compliments what the vineyard and vintage give us. We ferment our wines with native yeasts, which come in on the grapes from the vineyard. The native yeasts eventually give way to other yeasts that finish the fermentation, and give the wine extra complexity. The 2013 Dijon Clone 777 Pinot Noir was aged in French oak, 25% new, from a small variety of coopers.

**TASTE PROFILE** The 2013 Dijon Clone 777 Pinot Noir has a medium-deep red hue with black cherry, black wild raspberry and crushed violet aromas and flavors with a beautiful acid-balanced mouthfeel. The lush earthy minerality on the palate is balanced nicely with a touch of toasty baking spices on the finish. This elegant wine is complex in structure with a long velvety finish. Pair this delicious Pinot Noir with salmon tartar, chanterelle mushroom and sausage pasta or grilled lamb chops.



## TECHNICAL INFORMATION

|                      |  |            |   |
|----------------------|--|------------|---|
| HARVEST DATE         | Sept. 15, 2013                             | TA         | 0.60 g/100mL                                      |
| AVG. BRIX AT HARVEST | 24.1° Brix                                 | pH         | 3.54  |
| VARIETAL             | 100% Pinot Noir                            | ALC        | 14.5%   |
| OAK AGING            | 11 months in French oak barrels<br>25% new | CLONE      | 777   |
| PRODUCED             | 643 cases                                  | SOIL       | Huichica: shallow, fast draining<br>gravelly loam |
| APPELLATION          | 100% Russian River Valley                  | WINEMAKERS | Greg Morthole<br>David Ramey (Consulting)         |
| VINEYARD             | Jane's Vineyard, Woolsey Road              |            |   |



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