

WAVERTREE *Pinot Noir*



Sta. Rita Hills 2012

Wedell Cellars

Wedell
CELLARS

2012 Wavertree by Wedell Cellars Santa Rita Hills Pinot Noir

FOR OUR 2012 WAVERTREE SANTA RITA HILLS PINOT NOIR WE CHOSE A BLEND OF FIVE DIFFERENT DIJON CLONES OF PINOT NOIR (CLONES 5, 113, 115, 667 & 777) WITH ALMOST ALL OF THE FRUIT COMING FROM ONE RENOWNED VINEYARD IN THE SANTA RITA HILLS: FIDDLESTIX VINEYARD FRUIT COMPRISES 95% OF THE WINE, WITH THE REMAINING 5% COMES FROM LA ENCANTADA VINEYARD, ALMOST DIRECTLY ACROSS FROM EACH OTHER ON SANTA ROSA ROAD, EACH VINEYARD CONTRIBUTES DIFFERENT COMPONENTS TO THE WINE, THE COMBINATION OF THE VINEYARDS WE FEEL IS SPECTACULAR.

WE HAVE ALWAYS BEEN PASSIONATE ABOUT PINOT NOIR, WEDELL SANTA RITA HILLS PINOT NOIR HAS ALWAYS SHOWN A BALANCE BETWEEN FRUIT, EARTHINESS, ACIDITY AND ALCOHOL. THE 2012 WAVERTREE SANTA RITA HILLS PINOT NOIR CONTINUES OUR FOCUS ON THIS BALANCE. BY COMBINING THE TWO VINEYARDS WE HAVE BLENDED THE BEST ATTRIBUTES FROM BOTH VINEYARDS, THE MARRIAGE OF THESE TWO VINEYARDS HAS TRULY CREATED A MAGICAL WINE, ONE THAT HAS BOTH FRUIT AND ELEGANCE WITH STRUCTURE WHILE BEING BALANCED WITH FOOD FRIENDLY ACIDITY AND MODERATE ALCOHOL. THE GRAPES WERE COLD SOAKED FOR THREE DAYS AND THEN OPEN TOP FERMENTED ON THEIR SKINS FOR TEN DAYS BEFORE BEING GENTLY PRESSED OFF. THE WINE WAS THEN AGED IN A COMBINATION OF NEW FRENCH BARRELS AND ONCE USED FRENCH BARRELS. WHILE AGING SUR LIE FOR ALMOST TWENTY-TWO MONTHS THE WINE UNDERWENT COMPLETE MALOLACTIC FERMENTATION AND IN AUGUST 2014 THE WINE WAS RACKED OFF ITS LEES FOR ASSEMBLAGE, GENTLY FILTERED AND BOTTLED.

THE BOUQUET OF RASPBERRY AND BLACK CHERRY ARE ONLY A HINT AT WHAT A SPECIAL WINE THE 2012 WAVERTREE SANTA RITA HILLS PINOT NOIR IS. THE WINE SHOWS AN UNCANNY BALANCE OF NEW AND OLD WORLD WITH AN ELEGANCE ON THE MID-PALATE FOLLOWED BY A LONG SAVORY FINISH. WE FEEL THAT BECAUSE OUR 2012 WAVERTREE SANTA RITA HILLS PINOT NOIR IS INCREDIBLY BALANCED BETWEEN FRUIT, ACIDITY AND ALCOHOL, IT IS READILY ENJOYABLE NOW AND WILL MATURE BEAUTIFULLY FOR YEARS TO COME.

MAURICE & SUSIE WEDELL

TECHNICAL NOTES

HARVEST DATES	SEPTEMBER 30 THRU OCTOBER 8, 2012
BRIX AND ACIDITY	24.6° 3.43 PH 7.3 TA
BARRELS	FRANCOISE FRERES & DEMPTOS 10% NEW, 60% USED ONE TIME BEFORE
BOTTLED	AUGUST 16, 2014
ALCOHOL	14.1%
PRODUCTION	750ML: 1200 TWELVE PACK CASES

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