



• P I N O T N O I R

“ T R O I S F I L L E S ”

• H I G H L I G H T S •

- Pey-Marin Pinot Noir hails from a twenty-two year-old, eight acre site eight miles from Pacific Ocean
- It is an “assemblage” of multiple clones, several chilly west Marin sites and traditional Burgundian winemaking
- The vineyard is also dry-farmed, an unusual practice and has very low yields (typically <1.5 tons/acre)
- Cool climate style emphasizes balance, varietal purity, and subtle forest floor notes

V I N T A G E 2 0 1 2 •

After a brutal 2011 Vintage where we made the painful decision to declassify all our Pinot Noir, we welcomed back a “normal” season in 2012. Early budbreak, cool, wet spring and mild summer was capped by minor heat spell in late August. September was cool but sunny. We hand-harvested our Pinot Noir on September 22 and October 1 after a spell of classic “Indian Summer”.

• M A R I N C O A S T V I N E Y A R D S •

Our “Trois Filles” Pinot Noir comes from three sites located less than eight miles from the frigid Pacific Ocean in west Marin County. Our vines are heavily influenced by its considerable climatic prowess. Surprisingly, bud break is earlier than neighboring regions, but as the season progresses, our cold weather pushes flowering and harvest beyond other so-called “cool-climate” regions. The net result is a very long & moderate growing season that delivers superb flavor and bright acidity. Vineyard terrain is characterized by undulating hills that offer a plethora of microclimates well-suited to this finicky varietal. Soil profile is well-draining, decomposed marine sedimentary material (sandstone) which is moderately fertile. The primary vineyard source is dry farmed, shrinking yields and concentrating flavors. These sites also incorporate sustainable & organic viticultural practices and our trademark tiny clusters and berries have a broad aromatic spectrum and subtle texture. This frigid vineyard sites give naturally high acidity, the hallmark of the great Pinot Noirs of Burgundy.

Regional Composition: Marin County – 100% Varietal Composition: 100% Pinot Noir (multiple Dijon clones & heritage selections)

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Our *modus operandi* calls for very gentle handling from vineyard to bottle. Clusters were hand-harvested, hand-sorted, mostly de-stemmed & crushed (with 10% whole berry) and then “cold soaked” for 2 days in small, open-top temperature-controlled fermenters. On Day 3 we allowed fermentation to begin naturally with native yeasts and later inoculated with cultured Burgundian yeast. Moderate fermentation temperature (85° F) and 2 punch-downs per day helped build structure and texture. There were no pump-overs and no acid adjustments - none were needed. On Day 8 we gently pressed our still-fermenting juice into our small French oak barriques where it slowly completed fermenting. Our barrel cooperage is the very best, air-dried for three years, medium toast with toasted heads, but only 30% new and handcrafted by the fabled French cooperages of *Cadus, Remond & others*. Zero racking, zero fining and extensive “*sur lie*” stirring contributed exotic spiciness and subtle mouth-feel. We bottled (unfiltered) in October 2013. It may throw a modest deposit. We call this special wine “Trois Filles” (Three Daughters) as a loving gesture to our three daughters.

pH: 3.57 Total Production: 10 barrels (250 cases) Retail Price: \$39

Jonathan & Susan Pey
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