



COQUEREL

2013 PINOT NOIR

| SONOMA COAST |

OVERVIEW

Coquerel Family Wine Estates is located just beyond the town of Calistoga at the north end of the Napa Valley. The heart and soul of our winery is our estate vineyard, a gorgeous, oak-studded property that sits in the afternoon shadows of the Mayacamas Mountains. Since 2005, we have done extensive enhancement and replanting of the site to ensure world-class fruit from vintage to vintage. The combination of warm temperatures and deep, clay soils makes this ideal terroir for Sauvignon Blanc, our flagship variety. It also produces exceptional Verdelho, Tempranillo and Petite Sirah. In addition to our estate fruit, we source Chardonnay, Cabernet and other noble grapes from a handful of premier growers throughout the Napa Valley.

VINTAGE

While the 2013 vintage had 16% more rainfall than 2012, it would still be characterized as a dry year. The start to the season was temperate and fortunately there was no frost after bud break. Overall the summer was marked by cool mornings and warm afternoons. A heat spell during the second week of August accelerated the ripening process. We hand harvested on September 6 in the early morning hours under cool condition to preserve the freshness of the fruit.

WINEMAKING

Our 2013 Pinot Noir comes from the Sonoma Coast AVA, a broad band of land that stretches from the Pacific Ocean in the west to the San Pablo Bay in the southeast. After hand harvest, the grapes were destemmed, cold soaked for two days and then fermented in temperature-controlled tanks. The wine was aged in French oak for 20 months.

TASTING NOTES

There are two things we love about Sonoma Coast Pinot Noir: the wild aromatics and the amazing balance. Our 2013 is fresh, open and spicy with layers of raspberries, leaf and earth. The palate is supple, round and elegant with just a dash of tannin in the finish.

STATISTICS

COMPOSITION	100% Pinot Noir	TA	6
REGION	Sonoma Coast	pH	3.6
FERMENTATION	100% French oak barrels	ALCOHOL	14%
		CASES	216

