



2012 Maru



Harvest Date: October 2, 2012

Alcohol: 14.5%

pH: 3.7

Brix: 26.8

Barrel Fermentation & Aging: 100% French oak, 1/3 new, 1/3 one year old barrels, 1/3 two year old barrels. Fermented and aged 11 months sur lies.

Varietal: 100% Pinot Noir

Appellation: Fort Ross AVA, Sonoma Coast

Vineyards: 100% Helleenthal Vineyard

Bottle Date: August 19, 2013 – unfined and unfiltered

Release Date: March 1, 2014

Production: 151 cases

Maru, meaning “Do As You Dream”, originates from the land’s first inhabitants, the Pomo Indians. This wine captures the essence of the true Sonoma Coast with its complex aromatics, weightless elegance and lingering finish. This single vineyard wine comes from Helleenthal Vineyard, which lies 5 miles from the Pacific Ocean just above the fog line at 1,200 feet elevation. Its extreme growing conditions and very low yields allow for the extraordinary development of Pinot Noir.

Growing Season:

The 2012 harvest can be summed up in one word, outstanding. The growing season began with a nice, warm spring that allowed for healthy, early season vine growth and abundant fruit set. Ideal growing conditions continued through the warm summer, resulting in healthy crop sizes that were thinned to achieve vine balance. Near-perfect harvest conditions, with no heat spikes, enabled our growers to pick each vineyard and block when the fruit reached peak maturity.

The result was a vintage for the ages – bountiful yields and extremely high fruit quality that generated a smile from both growers and winemakers.

Tasting Notes:

Deep ruby red, with notes of dried flowers, Asian spice and menthol on the nose, Maru features black cherry and pomegranate fruit along with a multi-layered mouthfeel of great intensity, precision and weightless elegance. The floral note and minerality return on the finish with silky tannins and a lingering spiciness. Already showing considerable complexity, this classic Burgundian style wine should age effortlessly for a decade or more.