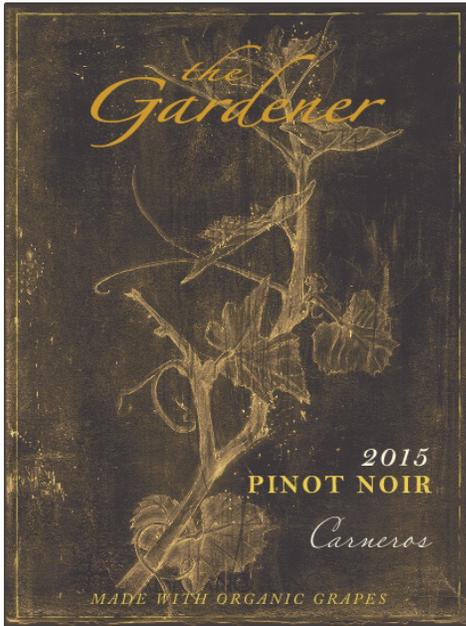




The Gardener 2015 Pinot Noir, Carneros



ANALYSIS

Varietal Composition: *100% Pinot Noir*

Appellation: *Carneros*

Grower: *Robert Sinskey Vineyard*

Farming: *Certified Organic by CCOF*

Clone: *667*

Harvest Date: *8/21/2015*

Harvest Brix: *22.4 Brix*

Winemakers: *Suzanne Hagins & Chris Condos*

Barrels: *100% French Oak Barrels (25% New)*

Alcohol: *12.9%*

TA: *5.9 g/L*

pH: *3.69*

Production: *100 Cases*

This Pinot Noir was made in the traditional way; the grapes were sorted, 30% whole clusters were selected and the remainder destemmed into small open-top tanks. We cold soak the grapes for 7 days before letting the grapes begin their fermentation with its native yeasts. All tanks are punched down by hand throughout fermentation and then gently drained & pressed. It was aged in French oak barrels for ten months and was not fined or filtered. The wine is bright garnet in color with a dark nose of earth and plum. Soft tannin and acidity are balanced with complex notes of baking spice, dark fruit and game.

the GARDENER wines are part of HORSE & PLOW, and are elegant expressions of Pinot Noir and Chardonnay from coastal, Sonoma County vineyards. We use the finest grapes and traditional techniques to coax a sense of place, while striving for balance and finesse. Native yeasts & malolactic fermentations, extended lees contact, exceptional cooperage and minimal handling are some of the methods used to craft these very limited and memorable wines.

Chris Condos and Suzanne Hagins started Horse & Plow in 2008 making only 600 cases of wine. Chris is also co-owner of Vinum Cellars, which he started in 1997, as well as the winemaker for Kathryn Kennedy Winery. Suzanne's first harvest was in 1998 at Comte Armand in Pommard, with California experience at David Bruce and Goldeneye. Together, they combine their knowledge and passion to produce world class wines from organically grown grapes.

