

TAYLOR LANE

SAN FRANCISCO

Belle Glos

FARMING THE "TRUE SONOMA COAST" IS AN ACT OF FAITH BUT A WORTHWHILE ADVENTURE.

Our Taylor Lane Vineyard is located on the furthest western ridge of the coastal range, sitting just over the Pacific, looking out over the Farallon Islands. However, beautiful as Taylor Lane may be, it was unlike any vineyard site we had ever farmed along the California coast. The ruthless and challenging Pacific weather required years of farming innovation to get it right. The key was the similarity to Burgundy in the heat accumulation patterns. We consulted with a Burgundian winemaker to apply some of their traditional, old world techniques to make Taylor Lane a traditionally steeped, yet California Coastal Pinot Noir coming out of the true Sonoma Coast.

Beginning with the 2011 vintage, every element of grape-growing and winemaking was retooled. As such, when we were ready to bottle after nearly two years in barrel, we could see the traditional angular characters of this Pinot Noir required additional cellaring in bottle before release. We chose to bottle in magnums only, as this larger vessel limits oxygen interaction with the wine and upholds the bright red fruit notes. The extended aging process softens the structure and brings about brown spice and earth tones.

At age 15, Taylor Lane was my first vineyard project. I invite you to celebrate with our Taylor Lane Vineyard Pinot Noir. A wine that's close to the coast, my family, and my heart.

Joseph F. Wagner

JOSEPH WAGNER, OWNER & WINEMAKER

THE VINEYARD

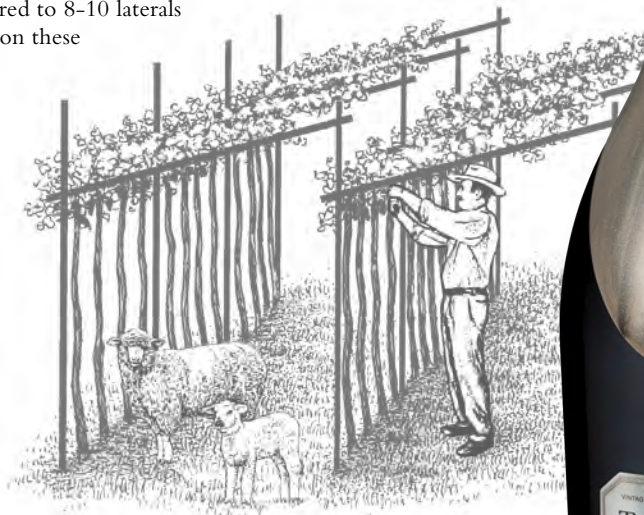
Pergola Trentina trellis system – An adaptation of a trellis system from northern Italy. By laying the canopy on its side, above head, at a 15 degree angle facing south, we are able to create a solar panel to assist in encouraging optimum maturity. This provides:

Maximize sun to canopy exposure - No vine to vine shading.

Encourage lateral growth – Apical dominance is the biologically normal way for plants to grow; up towards the sun, always pushing new growth to the top laterals. In this case, we train the cane sideways, confusing the vine, which then pushes laterals across the entire cane. A comparison would be 2 laterals in a normal vineyard compared to 8-10 laterals on Pergola Trentina. The tender, young leaves on these laterals are the powerhouses of photosynthesis, helping push maturity to a maximum.

Airflow and light exposure to fruit – Pinot Noir is susceptible to rot and mildew, especially in such a damp and cool area as the true Sonoma coast. Airflow helps keep this at bay while light directly on the fruit contributes to phenolic development and concentration of color compounds.

Added Benefit – Because the canopy sits so high at Taylor Lane, we can graze sheep year-round without damage to the vines. They help us mow the vineyard and keep gopher populations down.



THE VINEYARD (cont.)

Soil: Goldridge sandy loam

Proximity to Ocean: 5.3 miles

Elevation: Between 900 and 960 feet above sea level.

Clones: 113, 114, 115, and 777 are all early ripening Dijon clones, perfect for a vineyard site as coastal as Taylor Lane.

THE 2011 GROWING SEASON

2011 was a very cool vintage that provided fruit with remarkable acidity, silky smooth tannins, and complex flavor development. The early winter period was abnormally dry with rainfall well below average. In March, the weather transitioned into a series of cold winter storms that brought over 22 inches of rainfall. The spring period had a persistent daily marine layer with cool temperatures along the Sonoma Coast and vine growth was 2-3 weeks behind normal. Several rain events occurred in late May and early June which prolonged the bloom period and due to the poor weather conditions, fruit set was 30% lighter than expected. The moderate weather continued into September, and the crop matured in a uniform manner. We harvested the entire vineyard and delivered the fruit to the winery on October 2, 2011.

WINEMAKING

In the winery, the clusters were destemmed and the must underwent cryo-extraction followed by a cold soak. Cold fermentation began with the inoculation of a *Saccharomyces bayanus* yeast strain to maximize the amount of active fermentation time we had. Our maceration process during fermentation consisted of a combination of punch-down and pump-over techniques. Each day the techniques were reassessed to ensure we balancing between over-extraction and under-extraction. The wine was aged in 60% new French oak for 22 months. Lees were stirred until first racking upon completion of malolactic fermentation. The wine was racked 4 more times until it was ready to be blended and bottled.

TASTING NOTES

2011 TAYLOR LANE PINOT NOIR

Sonoma County 1.5 Liter

Harvest Date: October 2011

Bottle Date: August 2013

Release Date: July 2019

Dark violet to ruby red in color this Pinot Noir has aromas of Bing cherry, blackberry, pepper, tobacco, and forest floor on the nose. Fully developed with flavors of cherry, apple, and blackberry, balanced with pleasant acidity and nice minerality resulting in excellent depth and concentration that lingers through to the silky, smooth, and supple finish. This wine tastes great now until 2040.

