

# 2012 “PINOLI COLE” PINOT NOIR

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ANDERSON VALLEY, A.V.A.  
FRATTEY SHAMS VINEYARD



## THE WINE:

100% Pinot Noir from a small 1-acre property called Frattey Shams in the Anderson Valley, A.V.A. of Mendocino County. Made in only 60 case quantity by Alex Crangle of Balo Vineyards, this wine spent 12 months in French oak barrels of 30% new and 70% 1-2 year old oak. The vines are all from the prestigious Dijon Clone 115 and grapes were harvested on October 4, 2012. After being hand-picked and double sorted the grapes were fermented in stainless steel tanks before being transferred to oak.

## THE ESTATE:

A tiny vineyard (0.97 acres) located in the Anderson Valley A.V.A. of Mendocino County. This vineyard is planted to Dijon Clone 115 and yields under 200 cases of Pinot Noir annually. Located in the town of Boonville the wine takes its name from the type of soil found here – Pinoli Cole – in the local dialect called “Boontling” spoken by the original settlers of this remote valley.

## TASTING NOTES:

**Color:** Ruby with shimmering highlights of garnet.

**Aromas:** Cherry, rhubarb pie and cola with hints of dried herbs.

**Flavors:** A beautiful balance of richness of fruit and silky Pinot Noir tannins. The cherry cola like flavors combine with hints of berry fruit cobbler and dried herbs. The initial mouthfeel is lighter but it gains volume as it opens.

**Food Pairing:** Pair with duck breast glazed with a cherry grand Marnier demi-glace.

~ DRINK NOW THROUGH 2021 ~