

Salinia

'03 Keefer Ranch Pinot

The Vineyard

Keefer Ranch is located in the center of the Green Valley Appellation. Just 12 miles from the Pacific, the vines live in a very cold environment. Two Dijon Clones (50% 114 & 50% 777) were meticulously farmed and then blended at the winery to add depth of character and complexity.

Winemaking

During a careful triage at the winery 15% of the best clusters were selected as a whole cluster component. These whole clusters were then reunited with the destemmed portion in a small open top fermenter. They underwent a six-day cold soak before the fermentation began. The fermentation was performed by native yeast that reached a maximum temperature of 92° F and lasted just over two weeks. The free run was then transferred to once used French oak barrels where the native malolactic fermentation took place. The wine was aged in barrel for 12 months and then bottled without fining or filtration.

The Wine

The 2003 Keefer Ranch Pinot Noir has a complex aroma profile that slowly evolves in the glass. Initial notes of black fruit and baking spice fade into blood orange, cinnamon, nutmeg, cranberries, and citrus blossoms. The balanced tannin and acid levels lead to a firm mouth feel and a long finish. This wine will throw a slight sediment, allowing time to rest after travel is advised.

43 cases Produced