



2013 Anderson Valley Pinot Noir

Winemaker Notes:

The 2013 Anderson Valley Pinot Noir displays classic varietal aroma of bright black cherry and raspberry fruit complemented by a piquant spice-box scent. This varietally expressive, fruit-forward Pinot Noir is delightful now with salmon or beef, but it will develop greater nuance with another 2-3 years of bottle age.

Vineyard:

The grapes for the 2013 Anderson Valley Pinot Noir came from two fifteen-year-old vineyards located on the eastside of the valley north of Boonville.

2013 Vintage:

In 2013, the warm winter and dry spring kicked off an early start to the growing season. Summer conditions were ideal, with moderately warm days and cool nights fostering steady, even ripening. This vintage has given the extraordinary gift of enabling us to pick when we wanted, at perfect ripeness and ideal hang time.

Winemaking:

Our 2013 Anderson Valley Pinot Noir is a blend of four superior clones: Pommard, Dijon #115, #667 and Swan. The different clones were barrel aged separately for twelve months in 50% new French oak. Once the final blend was achieved, the wine was returned to barrels for an additional six months to allow the clones/wines to marry together.

Cases produced: 400
Bottling date: May 2015
Suggested retail: \$39
Alcohol: 14.2 %

About Lula Cellars

Lula Cellars is a boutique winery located in the revered "Deep End" of the Anderson Valley whose handcrafted Pinot Noir wines garner gold medals and devoted fans. With an annual case production of around 3,000 cases, Lula's focus is our Estate and Anderson Valley Pinot Noirs and single vineyard offerings from the greater Mendocino County. In addition, we are proud to produce a variety of wines that compliment today's diverse wine enthusiasts. Winemaker Matt Parish's goal is to produce delicious world-class wines that are as approachable as they are memorable. Lula takes its name from founding (and recently retired) winemaker Jeff Hansen's maternal grandmother