



2013 Cuvée Vivienne Pinot Noir Estate Grown Carmel Valley Monterey County

In the early 1930s my great-grandfather William Hawley Bowlus began launching his one of a kind "Albatross" sailplanes off the ridges of Carmel Valley. Today our family carries on his avant-garde legacy farming Pinot Noir and Chardonnay on a steep Carmel Valley ridge overlooking the Carmel Bay only seven miles in the distance.

Estate Vineyard

Planted in 2008, our 25-acre estate vineyard is rooted upon a steep and rocky Carmel Valley ridge rising 1250 feet in elevation. The low vigor soils of the estate vineyard consist of fossilized diatomaceous seabed shale and limestone that naturally limits the vines to produce tiny clusters and very limited yields. The unique micro-climate and extremely cool coastal location only seven miles from the Pacific Ocean make for a very long growing season and one of the coolest sites to ripen Pinot Noir and Chardonnay anywhere in the world. Annual Growing Degree Days from the estate are between 1650-1950 GDD.

Winemaking and Viticulture

Our winegrowing philosophy is simple, to express the terroir of the vineyard and preserve the unique story of each vintage. We thoughtfully farm our vineyard using a combination of organic and sustainable practices. Our goal is to handle our wines as minimally as possible. We harvest our fruit when it is balanced and not overripe to avoid unnecessary additions so the resulting wines retain their natural acidity and fruit characteristics that result from the vineyard and not the hand of the winemaker.

Vintage Notes

The 2013 vintage began two weeks earlier than the previous vintages at our estate. Sunny and warm spring weather prompted early flowering in May and a nice consistent fruit set across the entire vineyard by early June. Summer weather was very mild, with temperatures mostly in the high 60's and low 70's allowing for the grapes to be harvested with a very nice balance of ripeness and acidity. The Pinot Noir wines from this early and cool vintage showcase small ripe red fruits along with earthy, mineral and saline notes.

Wine Details

The Cuvée Vivienne is named after our winemaker's young daughter Vivienne. It is a blend of our eight distinct Pinot Noir blocks.

Harvest Date: September 5th-24th

Yield: 1.7 tons harvested by hand, night harvest.

Clone: 777, Pommard, 115, 828

Ph: 3.62

Brix at Harvest: 21.5-22.5

Alcohol: 12.5%

Vinification: 85% Destem whole berry, 15% whole cluster, 4 day coldsoak, followed by long cool fermentation in small open top tanks.

Yeast: 100% Native yeast

Oak: 30% New French Remond, Ermitage, Cadus and Louis Latour. 11 months in barrel.

Bottled unfinned and unfiltered.

Production: 1080 cases

Retail Price: \$40 Btl