



  
**SIMI**  
VINT. 2013  
*Sonoma County*  
PINOT NOIR

### **SIMI. SYNONYMOUS WITH SONOMA COUNTY.**

Two brothers who immigrated to Northern California in the mid-1800s saw promising similarities between Sonoma County and their native Tuscany, where wine had been made for centuries. In 1876, they founded SIMI Winery. Today, we claim the honor of having been in continuous operation longer than any other winery in Sonoma County, and we still make wine in the stone cellar built by the Simi brothers in 1890.

### **VINEYARDS**

Our 2013 Pinot Noir comes from three prestigious Sonoma County appellations where morning fog is slow to lift and evenings are quickly cooled by the Pacific Ocean—precisely the growing conditions favored by this grape variety. Each sub-appellation produces fruit with distinct Pinot Noir qualities. Carneros and Sonoma Coast sources fruit from the Sangiacomo and Hendricks Vineyards, while Dutton Vineyard provides fruit from the Russian River Valley.

*Sonoma Coast (41%):* Coastal vineyards deliver depth, acidity, and concentration with raspberry and cranberry fruit.

*Carneros (36%):* Fruit from this cool region gives focus, balance, structure, purity, and notes of red cherry and dried flowers.

*Russian River Valley (23%):* The slightly warmer Russian River Valley offers concentration, richness, texture, generosity, and spice highlighted by plum and black cherry fruit.

### **VINTAGE 2013**

2013 was a great growing season for Pinot Noir. A wet spring with rains stopping just at flowering set up an extended ripening season with moderate temperatures 80–94°F during the day. Foggy mornings and cool nights gave way to a slow, gentle ripening on the vines, providing full fruit expression and maintaining brilliant minerality and acidity.

We harvested the grapes for this 2013 Pinot Noir by hand, starting on the morning of September 5 and ending September 21. The Brix at harvest ranged from 23.0 to 25.8 degrees, absolutely perfect for making a Pinot Noir with the structure and weight we desire.

### **WINEMAKER NOTES**

*Color:* Ruby hue with a bright edge.

*Aroma:* A little brooding. Dark, sweet spices of pepper and nutmeg mingle with lifted hints of ginger and smoke. Deep fruit notes of spiced poached pears, dark cherry, plum, and cranberry interlace with savory notes of gingerbread, sage, and fire-toasted oak. An elegant and enticing combination of dark fruit, earthy notes, and spice, with depth and intrigue.

*Flavor:* Darker notes than previous vintages, but maintaining the bright, lifted acidity that pairs well with food. Holiday spices of sage, nutmeg, bay, and ginger. Very savory and lush, indicative of the vintage. Nicely structured with dark cherry, cranberry, and some peppery spice on the finish.

*Food Pairings:* Our philosophy is to produce a Pinot Noir that is fruit forward and well balanced, pairing beautifully with simple, rustic food. This wine is marvelous when paired with savory dishes like pastrami with braised cabbage, spaghetti with tuna, tomatoes, capers, garlic and olives, risotto with wild mushrooms, duck confit with kale, and roasted potatoes in thyme and red wine sauce.

**WINEMAKERS:** Susan Lueker,  
Megan Schofield

**VINTAGE:** 2013

**VARIETAL COMPOSITION:**  
100% Pinot Noir

**APPELLATION:** Sonoma County

**FERMENTATION:** 100% stainless steel,  
secondary malolactic fermentation

**AGING:** 10 months in French oak

**COOPERS:** François Frères, Mercury,  
Gillet, and Damy

**TOTAL ACIDITY:** 5.6 g/L

**pH:** 3.69

**ALCOHOL:** 14.5%

**BOTTLING DATE:** September 2014

**RELEASE DATE:** February 2015

**CASES PRODUCED:** 11,912

*Sonoma County*

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