



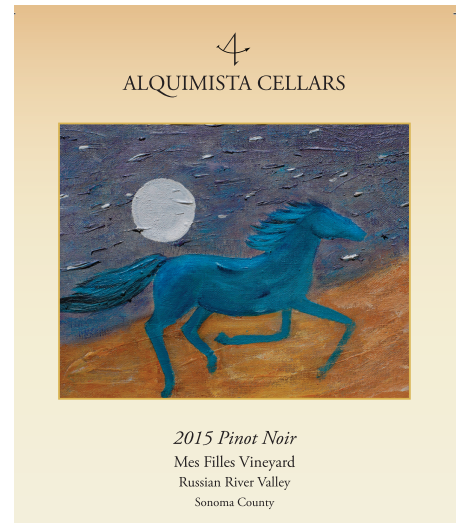
ALQUIMISTA CELLARS

## *2015 Mes Filles Vineyard Pinot Noir - Russian River Valley - Sonoma County*

Planted above the fog line in the Sebastopol Hills, the Mes Filles Vineyard is the southwestern outpost of the Russian River Valley appellation. Established in 1995 by growers Rick and Diane DuNah, this site enjoys long hours of sunlight, cool coastal temperatures and panoramic views stretching all the way to Mt. Diablo in Contra Costa County. In 2014 the DuNahs sold the 9-acre vineyard to David Gensler, noted architect and builder. David named the vineyard *Mes Filles* after his daughters and employed highly regarded vineyard manager Jim Pratt and his dedicated crew to farm Alquimista Cellars' allocated blocks to Patrick Dillon's and Greg La Follette's specifications. The vines are trellised on the vertical shoot positioning system and rooted in Goldridge soil—a fine sandy loam. Careful viticulture ensures healthy vines, small clusters and low but flavorsome yields.

From this exceptional cool-climate site, our aim is to create an age-worthy Pinot noir of great depth and color, enabled by extremely small berries and a high skin-to-juice ratio. Mes Filles clone “Pommard” was the first pick of the vintage on August 24th, the early date chosen to capture the wine's fresh acidity. Pinot clones 114, 115, 667 were harvested during 3 different early morning picks after this September 28th of 2015, with the crew wearing headlamps in order to deliver the fruit cool to the winery for ideal processing.

The clusters required minimal sorting and were de-stemmed into open-top modified dairy tanks. A very small percent of blending was done as whole cluster carbonic maceration. The fruit was cold-soaked for several days, and the must picked up the intense garnet color very quickly. The tanks were drained and basket-pressed at 2 Brix with the balance of sugar fermenting in barrel, contributing to the mouth feel and complexity of the wine. Both primary and malolactic fermentations were completed naturally, non-inoculated.



Label artwork by Anne Dowie  
<http://annedowie.com>

### Technical Data

- **Appellation:** Russian River Valley
- **Clones:** Pommard, 114, 115, 667
- **Fermentation:** Open-top fermenters including dairy tanks, native primary and secondary fermentations, 10% “carbonic maceration” whole cluster
- **Aging:** 16 months in 33% new French oak barrels on the fine fermentation lees
- **Production:** 52 Cases, \$67 per bottle retail
- **Analysis:**
  - **Alcohol:** 14.91%
  - **pH:** 3.55
  - **TA:** 0.59