

T E N A C R E

This benchland property in the heart of the Russian River is a truly special collaboration between grape grower Bruce Cummings and renowned vineyard manager Charlie Chenoweth. This vineyard features classic Russian River Valley Goldridge soils planted to clones 115, 667 and 777. Together, these clones create a layered wine that always offers amazing complexity.

Winemaker Michael Zardo fermented the 2012 Cummings Vineyard grapes for 15 days, with twice-daily hand punchdowns for a gentle integration of grape skins. The wine was aged for 11 months in French oak barrels, 45% new oak.

This gorgeous wine shows what happens when you combine a perfectly farmed vineyard with a great vintage. The nose offers alluring aromas of cherry blossom and forest floor, with a savory hint of bacon. On the palate, flavors of rhubarb and pomegranate are supported by firm tannins that carry the wine to a long, well-structured finish.

APPELLATION: *Russian River Valley*

VARIETAL: *100% pinot noir*

CLONES: *115, 667, 777*

PLANTED: *2001*

YIELD: *3.5 tons per acre*

SOIL: *Sandy loam, Goldridge*

CLIMATE: *Cool with consistent morning fog during the ripening season*

COOPERAGE: *Taransaud, Francois Freres, Latour, Ramond*

PH: *3.58*

T.A.: *6.1*

ALCOHOL: *14.1%*

PRODUCTION: *300 cases produced*

RETAIL PRICE: *\$48*

CELLAR RECOMMENDATION: *Drink through 2020*

2012
Cummings
Pinot Noir

