

# GNARLY HEAD®

2012

## PINOT NOIR

### GNARLY INSPIRATION

When the search for great Zinfandel led us to Lodi, we saw vineyards that are among the oldest in California – several that are over 80 years old. The vines planted in these older vineyards are freestanding “head trained” vines that resemble wild bushes with twisted old trunks and branches spreading out in all directions – truly gnarly heads. These gnarled vines provided the inspiration for Gnarly Head...the wines they create are powerful, concentrated, and in other words, gnarly.

But Zinfandel is not the only California grape that can be gnarly. All Gnarly Head wines are crafted with California's spirit of adventure – each sip plunges the palate into bold fruit flavors.

### WINE

Gnarly Head 2012 Pinot Noir takes “the heartbreak grape” for a walk on the wild side. This powerful pinot touts voluptuous aromas of red cherry, vanilla, earth and spice, followed by a rush of black cherry and plum with hints of toasted hazelnut, tobacco and cigar box on the palate. Supple, sleek tannins and lush fruit make this wine a perfect pair for salami and arugula pizza, slow roasted pork loin, or dry brined chicken stuffed with sausage and peppers.

### VINTAGE

The 2012 vintage produced a bountiful crop of exceptional quality. Moderate weather throughout the growing season put little pressure on the vines which provided the grapes with well-balanced structure and concentrated flavors. A warm, dry spring helped the vines to set a sturdy crop followed by a summer with substantial amounts of afternoon sunshine and cool nights. Warmer weather just before harvest allowed the grapes to gradually ripen delivering bright acid and good tannic structure. Harvest in California began on time which resulted in mature fruit with bright, fresh flavors and outstanding quality all around.

### VINEYARDS

Grapes for the Gnarly Head 2012 Pinot Noir came from California growing regions notorious for growing great Pinot Noir: the North Coast, Monterey and Lodi. Fruit from each area brought a different layer to the overall blend. Vineyards in the Lodi region—a little-known source of fruit for many sparkling wine houses—provided the bold backbone for the Gnarly Head Pinot Noir. North Coast fruit brought a wild element of smoky, savory aromas and flavors, while the Monterey fruit added a pure, ripe Bing cherry characteristic made famous by the region.

### WINEMAKING

Grapes for the Gnarly Head Pinot Noir were harvested in the cool hours around dawn, delivered immediately to the winery, and then destemmed into fermenters and allowed to rest for 24-36 hours before beginning fermentation. The fermentation temperature was adjusted slightly cooler than normal to allow for better control of extraction and to preserve the delicate fruit that is expected in a Pinot Noir. After primary fermentation, the wine was pressed and then immediately racked into French and American oak for malolactic fermentation, as well as aging to both harmonize fruit flavors and add complexity. The resulting wine is a Pinot Noir that punches well above its weight, in true Gnarly Head fashion.



### TECHNICAL DATA

APPELLATION: California  
ALCOHOL: 13.5% by volume  
TOTAL ACID: 0.56g/100ml  
FINAL pH: 3.63

BOLD. SOPHISTICATED. WITH A HINT OF GNARLY.