



## 2013 WHOA Farm Pinot Noir, Crane Vineyard

SONOMA COAST

630 cases

*"Brilliant ruby with a dark robe. Pretty nose of Santa Rosa plum, cranberry, and red cherries all encased in seductive spices. The exotic aromas are clove, cinnamon, cardamom and dried mushroom. Silky palate that has more weight than the 2012 ... but with fine, seductive tannins. All of the hallmarks of the superb 2013 vintage are on display as the wine has power without being heavy, glorious aromatics, and sublime textures. A long mouthwatering finish that mirrors the nose, while adding on a dusty minerality completes the package."*

- Paul Roberts, Master Sommelier



### CRANE VINEYARD

A vineyard specific bottle of wine is, in a sense, a record of the growing season that transpired in the set of vines from which it emerged. The 5 acre Crane Vineyard, nestled between our two agricultural sites on Petaluma Hill Road, has a long history in agriculture as an apple and prune orchard from 1850 to 1950 before shifting to hay and grain thereafter.

The vineyard was planted to vines beginning in 2005 and now includes three familiar high quality clonal selections (115, 667 and 777) and a rare one of Italian origin (VCR 18). Advanced Viticulture guides the farming practices.

The combination of cool Sonoma Coast weather patterns and a long growing season matched with sandy loamy soil over a layer of clay and a dry farming regimen do much to create the complex and concentrated red fruit flavors that are captured in the wine.

### 2013 VINTAGE

A winning reflection of both pedigree and patience, our 2013 Pinot Noir is a benchmark of both the vineyard and the vintage. After a winter-long drought, Mother Nature drenched the hills of the Sonoma Coast with over 20 days of rain in March. When the vines woke to both a saturation of soil and abundant sunshine, they came out of the gate running! These unique conditions allowed us to continue our practice of dry farming despite the drought, providing a natural balance of quality and quantity. Once in the winery, the native yeast fermentation took the expression of place one step further, and using only the free run wine in our final blend, completes the finishing stretch with rich, silky tannins.

### HARVEST & CELLAR NOTES

**Winemaker:** Guy Davis

**Harvest date:** 9/20–10/1

**Brix at harvest:** 24.8

**PH at harvest:** 3.35

**Native yeast fermentation**

**Total acidity:** 6.4 grams per liter

**Alcohol:** 14.1 %

Aged 12 months in French oak  
(33% new, 33% 1-year, 33% 2-year)

Bottled unfinned, unfiltered.

Aged in bottle an additional  
12 months prior to release.

**WHO A Farm**, started by Wendy Mardigian and Eddie Gelsman in 2010, supplies sustainably grown organic food at no cost to the people most in need in our community of Sonoma County, CA. 100% of the net proceeds from the sale of WHOA Farm Pinot Noir will help us continue to supply thousands of pounds of *"The Best Food Money Can't Buy"* each year to thousands of families under the poverty line. *Learn more at [whoafarm.org](http://whoafarm.org).*

ORDER ONLINE AT [WHOAFARM.ORG](http://WHOAFARM.ORG) OR BY CALLING 707-585-0800

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