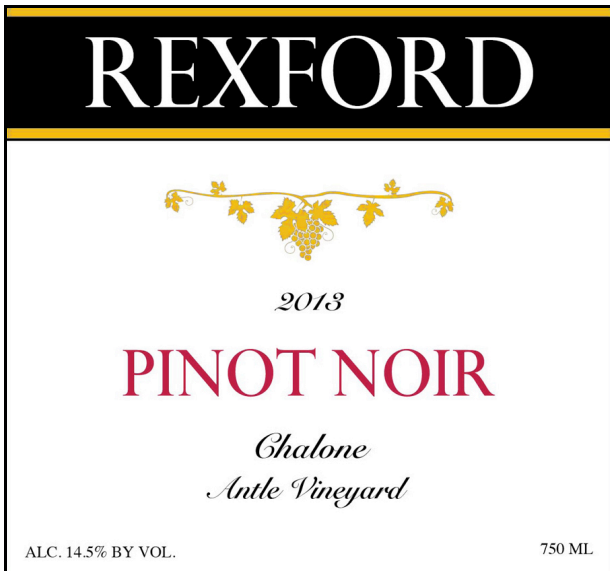


REXFORD WINERY

2013 PINOT NOIR, CHALONE *Antle Vineyard*



Harvest date: August 29

Brix: 24.7

Clones: Swan

Vinification: Crushed and destemmed immediately. Fermented in one-ton lots and punched down by hand twice daily.

Alcohol: 14.5% by volume

Barrels: 100% French oak, 30% new

Fining, filtering: none

Bottling date: April 30, 2015

Cases produced: 135

Suggested Retail Price: \$38

Vineyard and wine notes:

The Antle Vineyard was planted by winegrower Dick Graff in 1989. The high elevation and limestone soil of this Chalone site are excellent for growing high quality Pinot Noir that demonstrates a balance of flavors that is unique in California. It is farmed organically by the Brosseau family and harvested at night. Our 2013 was made only from the Swan clone, aged in French oak barrels (30% new), and bottled without fining or filtering. In the aroma are hints of violets and sweet woody tones, and the taste is full of cherries and plums with a distinct spiciness. The wine is medium-full bodied with expressive fruit and well integrated tannins. We expect it to age well due to its balance. Suggested pairings: roasted chicken or duck, or with seared tuna.