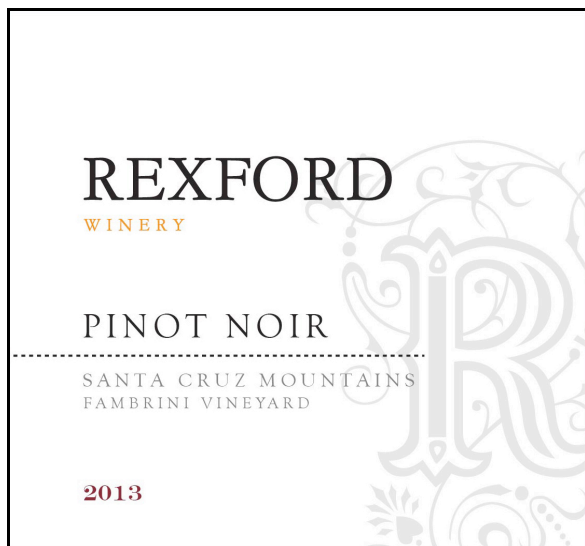


REXFORD WINERY

2013 PINOT NOIR, SANTA CRUZ MOUNTAINS *Fambrini Vineyard*



Harvest dates: September 19 and October 1

Average brix: 24.2

Clones: 667 and 777

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

Alcohol: 14.5% by volume

Barrels: French oak, 40% new

Fining, filtering: none

Bottling date: July 14 & 15, 2015

Closure: Vinperfect

Cases produced: 164 plus 36 magnum bottles.

Suggested Retail Price: \$45

Vineyard and wine notes:

The Fambrini Vineyard sits at 400 feet elevation just west of the city of Santa Cruz. The combination of limestone-laden soil, excellent drainage, and cool climate at the site is ideal for the growing of Pinot Noir grapes. Rexford Winery is the only one making wine from this tiny vineyard. This is our fifth Pinot Noir from Fambrini, and it exhibits the same truly unique aromas and flavors that we have found to be characteristic of past vintages from the site. Moderately dark in color with an expressive aroma of Pinot Noir, it tastes rich and complex with earthy undertones. Enjoyable now as a truly outstanding and unique Santa Cruz Mountains Pinot Noir, it will continue to develop for some time in the bottle.