Vin de Porche (no accent required) is our limited-production rendition of a classic dry French rosé. Best described by its name, it is meant to be enjoyed well-chilled on your porch with casual foods, especially grilled and spicy fare.

**Vineyards**
Our 2013 Vin de Porche is a blend of 86% Pinot Noir from our Annahala Vineyard in Mendocino County’s Anderson Valley and 14% Syrah from ourSuscol Springs vineyard in southeastern Napa Valley. (The wine bears an Anderson Valley appellation because it meets the requirement that at least 85% of the wine derive from grapes grown in the labeled viticultural area.) The Pinot Noir was harvested on September 15th while the Syrah was harvested on October 15th.

**Vintage 2013**
In 2013, a warm, dry spring initiated early budbreak and consistent flowering of the vines, leading to an excellent grape set (the appearance of grape berries on the vine). Summer days were mildly warm, which prompted steady, even ripening and resulted in wines with excellent structure, flavor intensity and balance.

**Winemaking**
The Pinot Noir grapes for our 2013 Vin de Porche were hand-picked and night-harvested for freshness and fruit purity, then lightly pressed as whole clusters. Our Syrah grapes, also hand- and night-harvested, went through the saignée process, in which free run juice is bled from the grape must (skins and pulp) before the skins impart too much color to the juice. Both lots were treated as white wines: cold-settled for 36 hours prior to fermentation and then cold-fermented at between 55° and 58° F. in a mix of stainless steel tanks, stainless steel barrels and neutral French oak barrels, with limited exposure to oxygen. These techniques preserved Vin de Porche’s vividly fruity aromas and smooth, bright flavors. The wine aged two months in 57% neutral oak barrels and 43% stainless steel barrels before being bottled early for freshness in January, 2014.

**Tasting Notes**
Our 2013 Vin de Porche offers a fresh, extremely inviting nose of bright raspberry, strawberry and Bing cherry fruit with hints of orange and spice. On the palate, the wine is dry, yet round and juicy, with rich berry, cherry, citrus and mineral flavors framed by a light, savory, black pepper spiciness that extends into the refreshing, mineral-tinged finish. A delightful sipping and aperitif wine, Vin de Porche also makes a delicious accompaniment to grilled seafood and chicken, barbecued meats, pasta salads, country ham and spicy Latin and Asian dishes.

**Blend:** 86% Pinot Noir, 14% Syrah  
**Alcohol:** 13.6%  
**Vineyards:** 86% Anderson Valley, 14% Napa Valley  
**Total acidity:** 0.61 grams/100 ml  
**Harvest dates:** September 15 & October 15, 2013  
**pH:** 3.29  
**Fermentation:** 57% stainless steel barrels, 3% neutral oak barrels, 40% small stainless steel tanks  
**Bottled:** January, 2014  
**Barrel aging:** 2 months in 57% neutral oak barrels & 43% stainless steel barrels  
**Winemaker:** Julianne Laks