
McEVOY
RANCH



2011 RED PIANO

ESTATE GROWN & PRODUCED || MARIN COUNTY, CA

HARVESTED	October 18 - November 2
VINEYARDS	McEvoy Ranch
BOTTLED	July 12 th , 2013
COMPOSITION	Montepulciano, Syrah, and other Mediterranean varietals
ALCOHOL	13.3%
FERMENTATION METHOD	Open-top Oak Tonneau
pH	3.71
TA	5.8 g/L
PRODUCTION	440 cases
RETAIL PRICE	\$35
WINEMAKER	Consulting Winemaker Maurizio Castelli Winemaker Blake Yarger

VINTAGE NOTES

The estate-produced 2011 Red Piano is a reflection of what is uniquely McEvoy Ranch. Comprised of organically-grown fruit, this wine is a harmonious blend of Montepulciano, Refosco, Alicante Bouschet and other Mediterranean varietals, all of which thrive on the Ranch due to the different climates and varied soil types that contribute to its remarkable terroir. Unlike the growing regions immediately to the northeast in Sonoma and Napa counties, the Marin hills enjoy a more temperate climate with more sunshine and variable fog, that contribute to the distinct profile of this region's wines.

WINEMAKING NOTES

The fruit used to craft McEvoy Ranch's 2011 Red Piano was interplanted with the renowned olive trees in 2006. The Ranch's variable fog and elevation differentiates the location from its Marin County neighbors. In keeping with the Ranch's Tuscan heritage and commitment to sustainability, this traditional method of interplanting vines with olive trees protects the grapes from sun and wind damage while also maximizing the land. Our 2011 Red Piano was created using open-top oak tonneau barrels and basket press, resulting in a wine with bright fruit and soft tannins.

TASTING NOTES

The 2011 Red Piano is composed of Syrah, Grenache, Montepulciano, Alicante Bouschet, Viognier, and Refosco, a rarity in Northern California. This vintage is savory and tart on the palate with dusty minerality, complex earthiness, and a persistent finish. Deep ruby in hue with a fuschia rim, this wine has aromas of Satsuma plum, dark forest fruits, and green peppercorn with notes of anise, black tea, and green tobacco. Toast and oak spice notes on the finish pair readily with an array of bold flavors. This is a vintage that is meant to be enjoyed now and over the next 5 to 8 years.

McEvoy Ranch

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