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McEVOY  
RANCH



THE EVENING STANDARD  
2012 PINOT NOIR

MARIN COUNTY, CA

HARVESTED	September 2012 – October 2012
VINEYARDS	McEvoy Ranch and Azaya Estate Vineyards
BOTTLED	March 20 <sup>th</sup> , 2014
COMPOSITION	100% Pinot Noir
FERMENTATION METHOD	Open-top oak Tonneau
ABV   pH   TA	13.7%   3.74   5.5 g/L
PRODUCTION	1402 cases
RETAIL PRICE	\$45
WINEMAKER	Consulting Winemaker Maurizio Castelli Winemaker Margaret Koski-Kent Associate Winemaker Blake Yarger

## VINTAGE NOTES

McEvoy Ranch's estate-produced, organically-grown 2012 *The Evening Standard* Pinot Noir is a wine of elegance and structure – the perfect companion to a well-told story. After two unusually cool vintages in 2010 and 2011, conditions were ideal for our delicate Pinot Noir in 2012. The winter was relatively dry, until a March rainfall that left our soils nicely saturated for early April's budbreak. Cool spring weather followed by a mild summer gave us an exceptionally long, slow growing season, resulting in concentrated fruit flavors. Our good fortune in the vineyards continued through veraison with very few heat spikes and no rain to dilute flavors. We began picking perfectly ripened fruit on September 25<sup>th</sup> and finished in our cooler Azaya vineyard by October 9<sup>th</sup>.

## WINEMAKING NOTES

The 2012 *The Evening Standard* is composed of 100% estate-grown Pinot Noir, picked by hand in the cool, early morning hours before dawn. The fruit was fermented with native yeasts in separate lots, primarily in open-top French oak tonneaus. We achieved phenolic extraction with hand punch-downs three times per day until the must approached dryness. At dryness, the lots were pressed separately into 500L Francois Frères barrels to complete malolactic fermentation. The wines were racked once before blending and the wine was bottled unfinned and unfiltered on March 20<sup>th</sup> 2014.

## TASTING NOTES

The 2012 *The Evening Standard* Pinot Noir is a cool-climate coastal wine with a balanced, old-world style that embodies the pioneering spirit of Nan Tucker McEvoy. A nearly perfect growing season coupled with the mild, maritime climate of our Marin County terroir resulted in the finest expression of our Pinot Noir to date. This vintage is brilliant ruby in color, with aromas of cherry, pomegranate, and cranberry, along with notes of sandalwood, rose, and black tea. This medium-bodied wine is lively in the mouth with flavors of complex red fruits and anise, with additional savory notes and finishes with a chalky minerality. This wine is ready to drink now and capable of aging several years in the cellar.



McEvoy Ranch  
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