



HARVESTED	Four picks between October 6 - 30, 2012
VINEYARDS	McEvoy Ranch Estate
GROWING METHOD	Certified Organic by CCOF
BOTTLED	July 19 <sup>th</sup> , 2014
COMPOSITION	Syrah 60%, Montepulciano 10%, Grenache 10%, Alicante 10%, with the remaining 10% Refosco and Viognier
FERMENTATION	All lots were fermented with naturally occurring yeasts in a combination of open top, 500L oak barrels and stainless steel tanks. Open-top fermentations were punched down by hand multiple times a day, while the stainless steel tanks received délestage every other day for a long and gentle extraction.
BARREL AGING	20 months in Francois Frères 500L French oak puncheons (66% new)
ABV   pH   TA	13.6%   3.87   5.6g/L
PRODUCTION	1138 cases
RETAIL PRICE	\$35
WINEMAKER	Winemaker Blake Yarger Consulting Winemaker Maurizio Castell

## VINTAGE NOTES

The 2012 vintage was a welcome change from the two previous very cold and low-yielding vintages. The crop ripened evenly and gradually over a long, warm growing season, and to our good fortune, the weather in late summer and early fall allowed us to pick at optimum quality. In keeping with the Tuscan farming tradition, a few of our vineyards are interplanted with the olive trees that produce our award-winning olive oil.

## WINEMAKING NOTES

The grapes selected for the 2012 *Red Piano* were grown in our certified organic, estate vineyards. Picking began on October 6th when we felt the Syrah had reached optimum ripeness and continued until the month's end, when we brought in the Montepulciano, Grenache, Mourvedre, and Alicante, all heat-loving varieties that take longer to ripen in our cool, Petaluma Gap, coastal climate. About 10% of the Syrah was fermented whole-cluster. The remainder of the grapes were destemmed before being transferred to a variety of open top, 500L French oak barrels and stainless steel tanks. Fermentation was completed with naturally occurring yeasts. At dryness, the different lots were tasted daily to assess the extraction of the tannins and flavors. The wines were pressed in a small basket press after 20 - 40 days of maceration, depending on the lot. Malolactic fermentation was completed in barrel, and the wines were racked only once before being bottled on July 9<sup>th</sup>, 2014.

## TASTING NOTES

McEvoy Ranch's 2012 *Red Piano* Mediterranean Blend is an eclectic blend of grapes, including Syrah, Grenache, Alicante, Montepulciano, Refosco, and a touch of Viognier for softness and aromatic complexity. Ruby in color with excellent clarity, this estate blend has beautiful aromas of fresh cherries and plums. Soft and velvety on the palate with flavors of plum and cranberry, followed by savory notes of leather and peppercorn, very typical of Syrah grown in a cool climate. The wine finishes with anise and a slate-like minerality.

McEvoy Ranch  
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