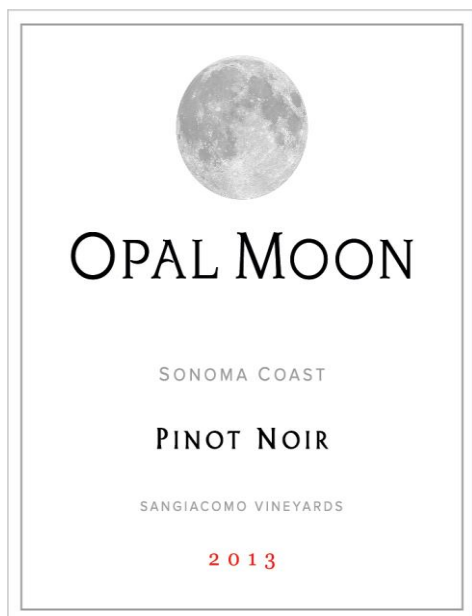


OPAL MOON WINERY  
2013 Sonoma Coast Pinot Noir  
Sangiaco Vinyard



**The Vineyard**

Name: Sangiaco Vineyards (Sustainably Farmed)

Appellation: Sonoma Coast

Clones: 115, 777, Martini, & Swan

Spacing:

Training: Cordon

Yield:

**The Harvest**

Date: 9-17 through 9-25-13

Grapes: 100% Pinot Noir, vintner selected & night harvested by hand before dawn

Sorted: yes with an optical sorter

Brix at Harvest: 24.7 to 26.5 brix

**The Production**

Fermentation: Tank fermented with isolated Burgundian yeast  
Barrels: 100% French Oak, 45% new tight grain & 36 months air dried  
Coopers: Cadus, Billon, Damy & Sirugue  
Aged: 11 months  
Production: cases

**Wine Profile**

Alcohol: 14.10%  
TA: 5.48 g/L or 0.548 g/100ml  
pH: 3.68  
RS: 0.70 g/L or 0.070 g/100ml

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**Winemaker Notes:**

The grapes for our 2013 Pinot Noir come from the prestigious Sangiaco Vineyards that lie within the Sonoma Coast growing region. The wine has a rich, ruby color with aromas of black raspberry, dark cherry, rose petals and forest floor. Well balanced, with supple tannins its fruit expands on the palate with flavors of pomegranate, cola and spice that linger with a long sumptuous finish.

We welcome your comments at (800) 996-0420 or [www.bonneauwine.com](http://www.bonneauwine.com).

