



SOLERA PINOT NOIR

ESTATE VINEYARD

Seven acres of estate vines overlook Highway 128 from the 203-acre Lichen Estate in Anderson Valley. Prepared in 2007 and planted in 2008 on meter-by-meter spacing, the vineyard comprises 75% Pinot Noir and 25% Pinot Gris vines on 15% to 35% southeast-facing slopes. Farmed 100% organically. Approximately 30,000 vines comprised of six blocks and four clones of Pinot Noir (Martini, Wadenswil, Pommard, & 667) on three rootstocks (101-14, 420A, and 161-49); and two blocks of Pinot Gris (148 & 152) on two rootstocks (161-49 and SO4). The 2012 vintage marked the vineyard's fifth leaf, and its first substantial crop. Average yield: 1.67 pounds per vine.

HARVEST DATES

September 29, 2011; September 18, 21, & 30, 2012

CHEMISTRY

Brix at Harvest:	22.4° to 24.6°
Alcohol:	13.65%
pH:	3.62
Total Acidity:	5.6 g/L

CELLAR

Lichen Estate takes the "solera" approach common in Sherry to this multi-vintage blend. Lichen's first Solera Pinot Noir combines the estate vineyard's entire first harvest of 2011 — two barrels — with six barrels of the 2012 Estate Pinot Noir. Six barrels drawn down for bottling in 2013, with two barrels left to combine with 2013 harvest and beyond. Fermentation: 14-17 days; 1.1 to 1.7 ton lots; 5 to 6 day cold soaks; gentle pump-overs followed by hand punch-downs; and 2 to 3 day extended maceration. Barrels: François Frere, 3-year dried, extra tight grain wood, medium plus toast.

TASTING NOTES

This multi-vintage blend from 2011 and 2012 is named for the time-honored aging and blending process used to create the world's great Sherries and Madeiras. Ripe red fruit aromas mingle with toasted oak and tobacco scents, and the wine adds traditional rhubarb and strawberry in its complex bouquet of flavors, all textured like raw silk. As you enjoy the first "Solera" from Lichen, reflect that two barrels were kept to blend into future Soleras.

BOTTLES CRAFTED

1,608 x 750 ml bottles (134 cases)

PRICE

\$65 per bottle

RELEASE

October 1, 2013