



LICHEN

ESTATE

LES PINOTS NOIR & GRIS 2012

ESTATE VINEYARD

Seven acres of estate vines perch on the front of the 203-acre Lichen Estate in the Anderson Valley Appellation. 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. Six blocks and four clones of Pinot Noir (Martini, Wadenswil, Pommard, & 667) on three rootstocks (101-14, 420A, and 161-49). 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 3rd, 6th, and 18th of 2012

CHEMISTRY

Brix at Harvest:	18.5° to 23.5°
Alcohol:	10.0%
pH:	3.26
Total Acidity:	7.0 g/L
Residual Sugar:	18.3 g/L

CELLAR

Fermented in stainless. Did not pass through malolactic fermentation. Aged 80% in stainless tanks, 20% in 400L and 500L Hungarian oak puncheons.

TASTING NOTES

Lichen Estate's innovative Les Pinots Noir & Gris 2012 offers an unorthodox blend of red and white grapes (60% Pinot Noir, 40% Pinot Gris) gives generously of its aromas and flavors, including peaches, apricots, lychees, and squash blossoms. In your mouth it starts sweet and viscous, then reveals refreshing pink grapefruit and peach flavors and bracing acidity. Surprisingly savory. Low alcohol makes it a great wine for sipping before supper – and for stumping your wine-collector friends.

BOTTLES CRAFTED

3,528 x 750 ml bottles (294 cases)

PRICE

\$32 per bottle

RELEASE

July 1, 2013

DISTRIBUTION

Springboard Wine Company (800) 542-0736
Tri-State New York: A.I. Selections (718) 777-2243