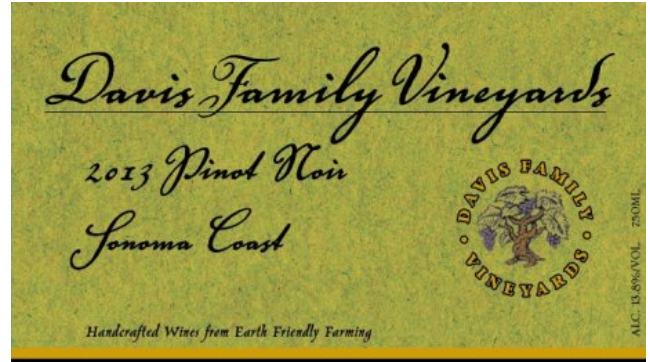


Davis Family Vineyards

At Davis Family Vineyards, we believe wine is an essential element in a rich and passionate life. In our quest for palatal perfection, our goal is for every wine to be a true, natural reflection of the vineyard from which it came, as well as the vintage in which it was grown.

The 2013 Sonoma Coast comes from both Horseshoe Bend and Campbell Ranch vineyards. This is the first time we have ever done a blend with these two unique Pinots and the result is magical- combining a streak of earthiness from the Horseshoe with the elegance and depth of the Campbell Ranch. The result boasts a beautiful texture, lush fruit and a lingering, dreamy finish.



Awards & Accolades

Sonoma County Harvest Fair- DOUBLE GOLD

In The Vineyard

Campbell Ranch Vineyard is located just west of the town of Annapolis in the Northern corner of the Sonoma Coast appellation. The vineyard is perched at 1,000 ft elevation, above the fog, clouds and the Pacific coastline. The proximity to the ocean keeps the vineyard site extremely cool, yet the elevation ensures continuous sunshine on the vines. The soil is calcareous coastal sandstone and closely spaced vines are planted to multiple Dijon clones. All of these factors combined help deliver a beautiful Pinot Noir – bright acidity, balanced yet rich vibrant fruit and refined mouth coating tannins.

Horseshoe Bend Vineyard is a ridge top site at the crown of the sub-region known as Occidental Ridge, located on the extreme western edge of the Russian River Valley appellation, above the coastal town of Occidental. Cool ocean breezes create a bright, firm acidity in the Pinot, while the elevation allows for enough warmth to ripen the tiny clusters, as it sits above the famous fog banks of the Russian River Valley below. The small concentrated clusters give the wine a unique structure and texture while adding a streak of earthiness and darker spices.

In The Winery

All of our Pinot Noir is aged in French oak for 10 months. 1/3 of the barrels are new, 1/3 are one year old, and 1/3 are 2 year old. In doing so, we are able to benefit from the finesse and structure of barrel aging, while not overwhelming the varietal characteristics of Pinot Noir.

The fermentation was conducted using native yeast in small, temperature controlled, open top fermentors. Gentle punch downs were done over a 3-4 week fermentation, after a 5-7 day cold soak. The Pinot is then pressed and transferred directly into barrel, using gravity flow.

At Davis Family Vineyards we strive to highlight the unique characteristics that make fruit from each vineyard, from each varied micro-climate, so very special and unique in our single vineyard bottlings. Equally important is selecting the barrels for the Sonoma Coast blend. Guy hand selects barrels from

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each vineyard that will compliment one and other to create a seamless blend that showcases all that the Russian River Valley has to offer.

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