



2013 Vintage Weather Journal

The 2013 vintage was blessed with a grower-friendly farming season. Mild weather patterns with plenty of warmth resulted in quality fruit production, characterized by wines of balance and site specificity.

A healthy dose of rain at the onset of winter quickly gave way to an early, warm and dry spring. Little did we know that we were amidst one of the driest calendar years on record. In April alone, temperatures reached 90 degrees F and accumulated approximately 300 Growing Degree Days. Few frosty nights, dry soil conditions and warm days resulted in an early bud break, though a beautiful fruit set. The vines welcomed the abundant sunshine and shoot growth was noticeable every day. We were already suckering at Timbervine in the last few days of April.

The fast growing pace of spring never really slowed down. Though *sans* intense heat spells, the summer was filled with days where temps pushed into the 90s. The first signs of veraison occurred in early June at the Hallberg ranch, a few weeks ahead of schedule. Grateful that nature provided ample fruit in 2013, we were able to control yields early in the season. To ensuring our wines are site-driven and energetic, dropping green bunches prior to veraison is a critical step. Properly managing and executing the crop thinning is especially important in vintages like 2013.

Throughout the growing season, mild weather patterns put little disease pressure on the grapes or vines. Eight days earlier than 2012, harvest began with the Hallberg vineyard on August 28th. Once picking began, harvest came fast and furious. Cellar space became a concern, and our musical tank shuffle allowed us to receive freshly drained wine in a timely fashion. A smattering of rain towards the end of September washed off the summer dust and put us back on our late-season varietal toes. But by then most of the Pinot Noir, and even some Syrah, was safely in their fermenters. Besides the brief rain, the temperate autumn days afforded us the opportunity to pick fruit at lower sugar levels and sound physiological ripeness. The wines from the 2013 vintage display bright aromatic intensity, seductive palate richness, and energetic balance.