The 2013 vintage was ideal for Fog’s Reach Pinot Noir in the Arroyo Seco region. Warm, dry weather from April to October led to the second-warmest vintage in the past 12 years, and was a welcome break from three preceding cool vintages. Although temperatures were warm, there were no days over 100 degrees, and no rainfall during the ripening period. These ideal weather conditions gave us the opportunity to harvest at the quintessential levels of ripeness for each block and clone. Dijon clones 667 and 777 each represent about one third of the blend, with the balance coming from equal parts of 115 and classic Pommard 4.

Our Pinot Noir vineyard resides in the cool and windy enclave of the Arroyo Seco appellation of Monterey County. Comprised of multiple Dijon selections of Pinot Noir clones (115, 667, 777), as well as Pommard 4, the vines are grown on extremely well-drained, loamy sand and gravelly loam soils intermixed and underlain by large potato-sized cobblestones. The unique combination of soil, climate and viticulture produces deeply-colored Pinot Noir with elegantly refined structure and flavor.

The 2013 Fog’s Reach Pinot Noir is darkly colored with layered aromatics of black cherry, anise and camphor. The attack is subtle, while dense and graceful at once. Cardamom spice and sandalwood linger on the finish.

—Steve Peck, red winemaker

Try with pan-seared sesame tuna, grilled portabella mushrooms or your favorite charcuterie.

A dense Pinot Noir with anise and black cherry aromas and a sandalwood finish.