



Sleeping Giant

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2012 Pinot noir
“Las Amigas Partners Vineyard”
Carneros-Napa Valley

Harvest Date: September 17th- 21st, 2012
Brix at Harvest: 24.2-25.4
Finished pH: 3.51
Finished TA: 0.62 g/100 ml
Vineyard Location: Las Amigas Partners Vineyard, Napa-Carneros
Blend: 100% Pinot noir (Clones: 115, Pommard, 667, 459 and Calera)
Production: 102 cases 750 ml

History: The “Sleeping Giant” is the section of mountain range of the Mayacamas that runs from the Northern edge of Mount Veeder in Napa almost up to the Yountville Veterans Home. It becomes the focal point of conversation as the sun sets on the Western hills. Chris Dearden has lived and produced fine wines in Napa Valley since 1986. A trained enologist from UC Davis, with an MBA from the Haas School of Business at UC Berkeley, Dearden has pursued single vineyard wines for highly allocated brands throughout Napa Valley for over two decades. His Cabernets, Chardonnays and Italian varietals have garnered both critical and consumer acclaim since 1995.

Vineyard: The “Las Amigas Partners Vineyard” is located on a 12 acre parcel on Las Amigas Road in the heart of the Napa-Carneros region of Napa Valley. It is the coolest climate area in the Napa Valley and is the birthplace of some of the finest Chardonnays and Pinot noirs produced anywhere in the world. This vineyard was planted in 2006 and represents the fourth crop of fruit harvested from the vineyard and the second to be bottled as a Sleeping Giant Pinot noir. The clonal selections of Pinot noir are integral to producing a wine of depth, texture and character. These five clones were selected for their ability to craft a single vineyard wine from several parts. Yields on this young vineyard were a meager 2.5 tons per acre. Attention to detail in the vineyard has yielded excellent results in the bottle. The 2012 vintage was excellent for most varietals and continued in the string of long, cool growing seasons which allowed the fruit to develop flavor and maturity slowly. It was an excellent year for Pinot noir in Carneros and this wine is evidence of the art of blending small amounts of single barrel clonal selections to produce a better wine. Each clone contributes a different and integral part of the assemblage.

Winemaking: Each small box of individual clonal selections was gently destemmed and placed in small bins for hand maceration and fermentation. It stayed on skins for 27 days prior to pressing directly into small, tight-grained Francois Frere, French oak barrels. It was decanted twice over the 11 months in barrel and bottled on September 4th, 2013. It is decidedly cherry pie filling, rhubarb, cinnamon and sweet French oak on the nose and palate. It is a versatile pair with a wide variety of foods ranging from seared ahi tuna to pork tenderloin or Cornish game hen. Sleeping Giant Pinot noir wine will peak in complexity of fruit and bouquet within the next five years and evolve more bottle bouquet after that. Enjoy with family and friends and all occasions both grand and humble.

Chris & Paige Dearden-Proprietors

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