

# 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.*

## Awards and Accolades

**Houston International Wine Competition- DOUBLE GOLD, CLASS CHAMPION**

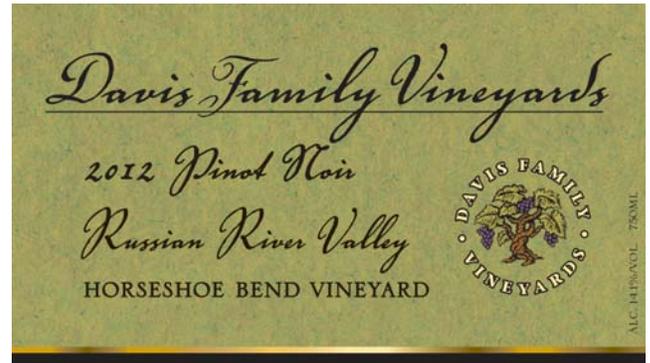
**Affairs of the Vine Pinot Shootout- DOUBLE GOLD**

**San Francisco International Wine Competition- GOLD, 92pts**

**Wine Enthusiast- 92**

**Stephen Tanzer's International Wine Cellar- 90**

**Prince of Pinot- 90**



## In The Vineyard

The Horseshoe Bend Vineyard is located in the Occidental Ridge subregion, on the extreme western edge of the Russian River Valley. The vineyard is situated on a ridgetop at the crown of the subregion, above the coastal town of Occidental.

The elevation of the Horseshoe Bend Vineyard is at approximately 1200 feet, keeping it above the fog line on most days. This location enjoys much lower overall temperatures due to the coastal influence, yet has full sun exposure throughout the day. The Pinot Noir grown in this vineyard grows in small, concentrated clusters, with firm acidity and a dark, rich color.

## In The Winery

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. 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.

Guy tastes through and then hand selects his favorite barrels for the single vineyard bottling of the Horseshoe Bend Pinot Noir. The remaining barrels are then used in our Russian River Valley blend.

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.

Handcrafted Wines From Earth Friendly Farming

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