

TOUCAN WINES

2012 Estate Toucanet

Mutage d'esprit

Our Final Estate Dessert Wine

2012 in the vineyard

This year is marked as an outstanding year for wine grape growing, and for being the first year of a four year drought on the central coast of California. 2012 was a year that winemakers dream about, with nearly perfect growing weather, textbook timing, and stunning fruit that produced, in the Toucan Vineyard, a full crop of well balanced and age-worthy wines.

We completed pruning by mid-February and saw our first leafs on April 1st and bud-break throughout April. We suffered no frost damage, and less extreme weather in the form of wind or excessively hot days. My notes refer to the very dry conditions, but compared to the 3 years that followed, rainfall was fair, but still below average. Vine growth was normal and fruit-set was picture perfect. After selective fruit thinning and green growth removal, on August 4th we netted the vineyard as we began to see transformation in color. Harvest began October 3rd for the Estate Petite Sirah and September 22nd for our Estate Zinfandel fruit, and on October 28th we picked our final fruit of the season for the Estate Toucanet.

I was resistant to picking the small amount of fruit that made up this wine. I had completed fermentation of all the other wines, cleaned the equipment and began looking forward to fall weather. The remaining fruit is what we would call late harvested Zinfandel – very ripe and very little on the vines, and the weather had remained picture perfect. Terrie convinced me that we should pick the last of the vineyard and the result turned out to arguably be our best Estate Toucanet ever and our only Estate Toucanet produced without Estate Petite Sirah in the blend.

As it turns out, this was also our last Estate Toucanet production. Once harvested, fermented and fortified, this Estate Zinfandel dessert wine spent 22 months in one 30 gallon French oak barrel before hand-bottling.

The finished wine...

Bottled: August 28, 2014
Alcohol: 19%
RS: 12%
Release: 18 cases (375ml)
6 cases (750ml)

Aging in one small fine oak barrel for 22 months produced an incredible and lovely sweet dessert styled wine that tastes of rich sweet fruits, deep raspberry liquor, and wild cherry.