

ROAD 31 WINE CO.

grain-inducing pinot

Spring 2015

Dear Truckers:

Before I get to the release of the 2013 Pinot Noir, let me first tell you about ripping my jeans on a broken seat spring in the green truck.

The rip itself wasn't that unsettling (although the jeans were *new*). But later that day I was chatting with a young intern at a friend's winery about some past vintages when the intern remarked, "It's so great to have some grizzled veterans around." I paused and chuckled nervously, "Me, a *grizzled veteran*?" The intern was serious. "Well, look, I wasn't around for those vintages. And you did just rip your pants on the seat spring of your old truck..."

I thought of challenging the intern to a fistfight. But the intern was a girl. Moreover, she was fit and I would probably lose. And let's face it, the truck *is* a '66.

Since that day, I've been trying to focus on the *veteran* part of that description. And there's no better time to celebrate wisdom (let's call it wisdom) than when talking about a vintage like 2013, which I proudly release to you today. 2013 was a second year of drought in California. Roll the clock back to 2008, when we were also in a second drought year, and I made one of the better wines of my career. But, while that 2008 was awesome at release, it could have had more staying power in the cellar. So, when 2013 came around, I made subtle changes to protocols — the kind of changes only a *veteran* knows to make: a more reserved yeast strain, slightly cooler fermentation, less oxygen exposure during racking ...

The 2013 has all the flash and flair of the 2008. The wine presents a profile of red fruit on the nose, but dark fruit on the palate. The mouthfeel is weighty and luxurious. A touch of earth and roses in the aromatic is balanced by toasty and spicy oak on the finish. And, not only is the 2013 one of those cooler kids in the junior class, but it may well arrive at a future high school reunion in its own private jet. It has longevity. Over the next decade, it will transform from energetic...to elegant.

If this wine sounds tasty, the enclosed card provides instructions for securing your allotment via the Web. The order window closes March 30, and I ship all orders at once during the week of April 6 unless otherwise requested. Though I work hard to allocate carefully, I only made 800 cases, and orders are ultimately filled on a first-come, first-served basis. And I definitely make no promises on availability once the window closes.

Lest you think I am truly *old*, I'll submit that I turned only 45 this year. And, in fact, the jeans I ripped were reasonably skinny (my hip wife attempts to keep me somewhat fashionable). No, I don't shovel tanks as fast as I once did, but I do still shovel my own tanks. And honestly, I enjoy the command of craft that comes with experience, particularly when I work with a wine like this 2013 Pinot Noir. I would be honored to share it with you. And as always, thank you for your support of my dream.



Kent Fortner
(Winecrafter/Truck-Owner/King of the Road)



NAPA VALLEY