

WATERSTONE

P. O Box 6979
Napa, California 94581

2008 PINOT NOIR CARNEROS

Vintage

Mother Nature provided a dramatic vintage in 2008. Due to a dry Spring, vines pushed early and fell victim to one of the longest and deepest frost periods in decades. Shortly thereafter, during bloom, temperatures soared and further damaged the potential crop, resulting in fewer clusters and smaller berries. The Summer season proved cool, but gave us a week of high temperatures around Labor Day that threw the cellar into a break-neck pace with many early-ripening varieties. The season ended with relatively cool temperatures, providing some much-needed hangtime for Cabernet Sauvignon. Overall, the vintage was marked by low yields, yet high quality; the wines are proving to be well-structured, concentrated, and elegant.

Vineyard

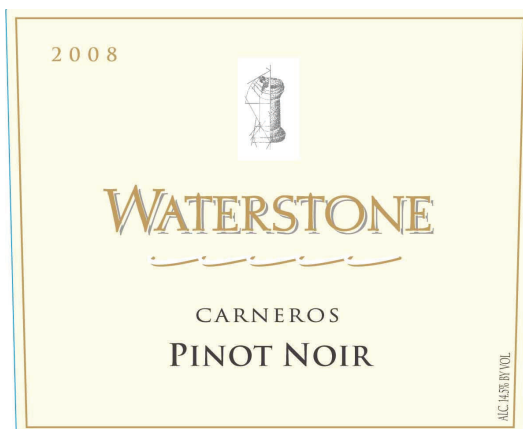
The Pinot Noir grapes for this wine were grown on hillside vineyards in the cool Carneros region. The blend represents a composite of several Pinot Noir clones from mature vines. The region is noted for its cool climate and low yields, being situated on the north side of the San Francisco Bay, and is well-known for its Burgundian-style terroir.

Vinification

The grapes for this Pinot Noir were hand picked in September at 24° Brix. After destemming, the grapes were whole-berry fermented in open-top fermenters, which were punched down manually to provide maximum flavor and minimum harsh tannins. Following fermentation, the wine was transferred to small French oak barrels for eleven months. The barrels were 35% new and 65% used (2nd and 3rd year.) Prior to bottling, the wine received minimal filtration and fining to preserve the fresh berry flavors.


Tasting Notes

Dark plums, cherry, cola and leather are present in this wine's aroma. The soft vanilla tones from the oak blend perfectly with the intense fruit core and soft tannins, providing complexity and balance and leading to a lingering finish.



Technical Data:

Varietal Composition	100% Pinot Noir
Appellation	Carneros
Alcohol	14.4%
TA	0.58 g/100ml
pH	3.67
Oak Aging	11 months
Oak Cooperage	French oak, 35% new
Bottling Date	December 16, 2009
Production	2011 cases


Philip Zorn, Winemaker