

P. O Box 6979 Napa, California 94581

2009 PINOT NOIR CARNEROS

Vintage

2009 proved to be a mild, relatively cool growing season. Without much frost nor many heat spikes, the lack of rain (2/3 of normal for the third consecutive year) did not present any challenges. Overall, the vintage provided extended hang time for the grapes without excessive ripeness, leading to forward, bright fruit with mature flavors and tannins.

Vinevard

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 fourteen 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	0.59 g/100ml
pН	3.63
Oak Aging	14 months
Oak Cooperage	French oak, 35% new
Bottling Date	March 14, 2011
Production	1241 cases

Philip Zorn, Winemaker