

# 2010 PINOT NOIR

## Anderson Valley



### IN THE VINEYARD

This Pinot Noir is a blend of fruit from several different Anderson Valley vineyards. The 2010 growing season was cool and we had difficulty getting the grapes to ripen, particularly in the cooler area like the “Deep End” of the valley. Consequently, our 2010 vintage of Anderson Valley Pinot Noir is dominated by fruit from the warmer Boonville end. Fortunately, we had a heat spell towards the end of the season which helped ripen the fruit in our end of the valley. The “Deep End” fruit provides complexity due to the mix of clones found in our Estate Vineyard, Romani, and RSM (Milla’s home vineyard)

### IN THE CELLAR

The grapes for this wine were de-stemmed and gently crushed, leaving 40% of the berries whole. Most of it was cold-soaked for 2-3 days before beginning fermentation in small open top fermenters. We used a mix of yeasts to add complexity. The juice was racked off the skins early to avoid extraction of any bitter tannins, put into barrels (25% new French Oak), and inoculated to complete malolactic fermentation. The wine aged 10 months in barrels before bottling.

### IN THE BOTTLE

This vintage of Anderson Valley Pinot Noir is rich and intense with aromas of black cherry, raspberry, and cranberry. Flavors of currant, black cherry, and plum are followed by a long finish and velvety mouthfeel.

### AT THE TABLE

Pair this wine with your favorite goat or sheep cheese, or with a truffle cheese. It also makes a great accompaniment for meat dishes such as lamb, duck, or salmon.

#### VINEYARDS

48% Helluva  
14% Handley Estate  
12% Romani  
12% Ferrington  
10% Iron Oak  
2% RSM  
2% Pratt

#### HARVEST DATES

September 29 & 30  
Oct. 1, 2, 3, 8, 9, 12, 14, 22

#### BRIX AT HARVEST

23.95°

#### BOTTLING DATES

August 29 & 30, 2012

#### ALCOHOL

14.2%

#### RESIDUAL SUGAR

0.05%

#### CASES PRODUCED

2406

#### RELEASE DATE

October 2013

#### RETAIL BOTTLE PRICE

\$32