

2010 PINOT NOIR

RSM Vineyard, Anderson Valley



IN THE VINEYARD

Approximately 10 years old now, we are starting to see better yields and more consistency from this 7 acre estate vineyard. Located at 700-1000 feet above the fog line in a spot sheltered from the wind, shallow soils and warmer nighttime temperatures result in a riper, richer style of Pinot Noir. 2010 was a cool growing season. Generally this is one of our first vineyards picked in the Anderson Valley.

IN THE CELLAR

Because the fruit came in good shape we cold soaked for 3 days in open top fermenters then pressed to dry and settled in the fermenters. The wine was then aged for 9 months in French oak (33% new) selected from our best cooperages, and stirred on lees until malolactic conversion was completed.

IN THE BOTTLE

This wine has aromas of black cherry, forest floor, ripe plums with hints of cinnamon. In the mouth there are flavors of blue fruits, black cherry with a little cola and currant. It has an intense brambly dark character. Small amounts of clone 667 and pommard provide additional complexity

AT THE TABLE

The 2010 vintage with its velvety texture and deep fruit flavors, good acid and soft tannins is wonderful to drink on its own or to pair with food. Try it with cheese or dishes featuring lamb, duck, or wild mushrooms.

VINEYARD
100% RSM Vineyard

HARVEST DATES
September

BRIX AT HARVEST
26.0°

BOTTLING DATE
August 2013

ALCOHOL
14.5%

RESIDUAL SUGAR
0.07%

CASES PRODUCED
293

RELEASE DATE
May 2013

RETAIL BOTTLE PRICE
\$52