

2011 PINOT NOIR

Anderson Valley



IN THE VINEYARD

Cool spring temperatures and late spring rains delayed bloom in 2011. Temperatures were mild throughout the growing season, further delaying ripening of the grapes. In the Handley Estate Vineyard, we thinned the crop extensively to encourage ripening. Yields were low due to these challenging conditions. To achieve balance in vintages like 2011, we source grapes from warmer inland regions. Iron Oak vineyards in Potter Valley as well as Helluva and Ferrington Vineyards near Boonville provided lush ripe fruit with bright red characters. The grapes from Corby Vineyard, located in central Anderson Valley, contributed a deep dark rich core with a lot of weight on the palate. From the Handley Estate, Klindt, and Romani Vineyards, all situated in the cooler end of Anderson Valley, we received more acid, high-toned fruit that created structure and balance.

IN THE CELLAR

The grapes were destemmed leaving about 40% whole berries. We pumped the must into open top fermenters and allowed it to cold soak two to three days before inoculating it with a mix of yeasts that impart traditional Pinot Noir characters including Harmony, D254, RC212, MV 3001, and Assmanhausen. After completing fermentation the wine was pressed and pumped to a tank to settle for three days before being racked to French Oak barrels (26% new). It was stirred on the lees until completing malcolactic fermentation to enhance mouth feel, then barrel aged for ten months before being sterile filtered and bottled.

IN THE BOTTLE

This vintage of Anderson Valley Pinot Noir offers aromas of cherry pie, cola, cherry liqueur and orange peel, followed by flavors of tart black cherry, pomegranate, boysenberry and a hint of herbaceous oregano.

AT THE TABLE

Enjoy this Pinot with Teriyaki chicken, barbequed pulled pork, or smoked salmon.

GRAPE VARIETAL
100% Pinot Noir

VINEYARDS
34.6% Handley Estate
20.1% Helluva
14.4% Corby
10.5% Ferrington
8.8% Iron Oak
5.8% Klindt
5.8% Romani

APELLATION
Anderson Valley
Potter Valley

BOTTLING DATE
September 5, 2012

ALCOHOL
13.5%

TITRATABLE ACIDITY
5.50 g/L

pH
3.66

CASES PRODUCED
2573

RELEASE DATE
October 2014

