



## 2009 Pinot Noir Yorkville Highlands - Mendocino County

### Winemaker notes

Aromas of Strawberries, dried Cherries, and wilted rose weave together beautifully, while subtle notes of vanilla, caramels and a toasted component accent this nuanced wine. The flavors of wilted rose and dried cherries repeat over and over, while the toasted notes and vanilla fold in nicely to round this wine's flavors out. This wine displays a rich and polished feel without being heavy or tannic. Enjoy!

### Vintage & Winemaking

The dry season of 2008 was followed by an even drier growing season in 2009! The low rainfall totals for the past two vintages meant the vines would have less soil moisture available, thus going into early season water deficit if not carefully monitored. It was crucial to manage water early, keeping the vines healthy and assuring a flavorful crop! The vintage was relatively cool which allowed the grapes to ripen slowly, and flavors to accumulate and concentrate. These grapes were harvested at the end of September just after the late season heat spikes and before the subsequent heavy rains. We were able to control and properly ripen our crop load through meticulous vineyard work, and to control vine irrigation to help ripening move along.

After achieving the desired flavors on the vines, the grapes were harvested by hand into picking bins in the cool morning hours in an effort to preserve the delicate flavors. The fruit was received in the cellar, where the grapes were de-stemmed but not crushed into very small open top vats that could be hand worked. The fruit was then allowed to sit and soak at very cold temperatures for a period of 7-8 days. This allows the color and flavors to leech out of the skins to the surrounding juice. After cold soaking, the fruit was allowed to warm up and then fermentation was initiated. The fermentation was completed in the small open top vats with gentle hand plunging of the skins during fermentation.

After 6-8 days the new wine was then drained away from the skins; we call this drained portion the "free run". The free run wine was then collected and aged separately than the wines from the pressed skins, as the free run is of the highest quality. The Pinot Noir was put to French oak barrels, and aged on lees in barrels for 10 months before being blended and bottled.

<b>Appellation</b>	<b>Yorkville highlands</b>	<b>Mendocino County</b>
<b>Variety/Blend</b>	<b>Pinot Noir</b>	<b>100 %</b>
<b>Vintage</b>	<b>2009</b>	
<b>Barrel Maturation</b>	<b>100 %</b>	<b>35% New French oak</b>
<b>Oak Maturation</b>	<b>10 months</b>	
<b>Alcohol</b>	<b>14.5 %</b>	

