



### 2008 PINOT NOIR Marin County

The vineyard is located in the Chileno Valley in the northeast corner of Marin County. The Petaluma Wind Gap affects the local weather with coastal fog and moderate temperatures which make for a long growing season. One block is a field blend of several Dijon clones, which presents a challenge when it comes time to pick: no two clones ripen at exactly the same time. The remaining grapes were picked from blocks containing 115 and 667 clones.

**CLONES:** Heritage clones and Dijon clones  
**SOIL:** Rocky, clay volcanic  
**YIELD:** Low: 1½ to 2 tons per acre; cordon pruned  
**CLIMATE:** Days typically begin with morning coastal fog which burns off by mid-day and then returns in the evening. Wind is quite common.  
**HARVEST DATE:** October 19, 2008  
**BRIX:** 24.90

#### **WINEMAKING:**

- ❖ Grapes were hand-harvested into ½ -ton macrobins
- ❖ **Hand-sorted twice** at the winery, before and after crushing
- ❖ ~35% of the berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked before the onset of native fermentation
- ❖ Malolactic fermentation finished in barrel in late-winter of 2008
- ❖ French oak: 20% new, 40% once-filled and 40% neutral
- ❖ Aged on the fine lees for seventeen months
- ❖ Bottled March 2010, **unfined and without filtration**

**WINE PH:** 3.66  
**TA:** 6.12 grams/liter  
**ALCOHOL:** 14.2%

**TASTING NOTES:** Ruby color; bouquet of spice, earthy, and red cherry aromas. The fruit-driven entry opens into a silk-textured mid-palate that ends with a seamless and long finish. This wine is made for aging. That's how I make Pinot Noir. Release: June 2011.

**CASES PRODUCED:** 278

**RETAIL PRICE:** \$33

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