



2008 PINOT NOIR SANGIACOMO VINEYARD, SONOMA COAST

This Pinot Noir made with grapes from the Roberts Road vineyard, where coastal fog pushes through the nearby Petaluma Gap. It pleases me no end to receive Pinot Noir from the Sangiacomo family. They are longtime farmers in Sonoma County, whose fruit I first worked with at Joseph Phelps Vineyards back in the early-nineties. This wine will entice you with its subtlety. It's not a flashy "look at me!" Pinot. It will reveal itself slowly, bit by bit. Be patient and you'll be rewarded.

CLONES: Dijon 115, 777

SOIL: Cobbled alluvial with bench deposits

YIELD: Very low: less than 2 tons per acre, cane pruned

CLIMATE: Typical weather: coastal fog in the early-morning that burns off to sunny days, then cool nights. 2008 had normal weather in the spring and summer. The heat ramped up briefly in late-August and again in mid-September. Some wineries got spooked by skyrocketing Brix levels and "panic-picked". The 10/20 pick came after the rain. The rain is not the cause for concern, it's the weather *afterwards*. I elected to wait and was rewarded by sunny, breezy days that dried everything out and helped the grapes reach their potential. Winemaking was different for the '08. I extended the length of elevage to 18+ months. I like the results.

HARVEST DATE: October 7 and 20, 2007

BRIX: 24.8° and 25.7

WINEMAKING:

- ❖ Picking began before dawn, clusters were hand harvested into $\frac{1}{2}$ -ton macrobins
- ❖ Hand-sorted twice at the winery, before and after crushing
- ❖ About 25% of the berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked 3-4 days before the onset of fermentation
- ❖ Native yeast fermentation with native malolactic finishing in barrel
- ❖ ~25% new, 30% once-filled and 55% neutral French cooperage
- ❖ Aged on the fine lees for over 18 months
- ❖ Bottled unfined and unfiltered on June 19, 2010

WINE PH: 3.54

TA: 6.21 grams/liter

ALCOHOL: 14.4%

CASES PRODUCED: 191 **RETAIL PRICE:** \$37

TASTING NOTES: Ruby color; pronounced spice bouquet with sour cherry/earthy aromas and a fruit-driven entry that gives way to firm, acidic mid-palate and lengthy, balanced finish. This wine will evolve in your glass. I used French oak barrels and kept down the amount of new oak deliberately. Zero Medium-plus toast (Heavy toast? Uh, no). *I make Pinot Noir for the long haul; my wines are meant for aging.*