



2008 PINOT NOIR SONOMA COUNTY

In 2008 I decided to offer a Pinot Noir that offered quality at even lower prices than my vineyard designates. The '08 Sonoma County Pinot is a blend of barrels selected from the Sangiacomo and Van der Kamp vineyards. It has a *higher* percentage of new oak compared to single bottling from these two sources. Why? I had a couple of barrels that were just too damned aggressive to include in the single-vineyard bottlings, so I moved them into the Sonoma County blend, thus continuing the stylistic trend that began with the 2004 vintage (Trans: too much oak? Yer outta here!!!. I cannot abide over-oaked Pinots. Luckily, the Sonoma County blend is settling down with the oak integrated seamlessly with vibrant fruit. I think I'll keep doing this!

CLONES: Dijon 115, 777, 828 and Martini

VINEYARDS: Sangiacomo and Van der Kamp

YIELD: SLIGHTLY MORE THAN TWO TONS PER ACRE

CLIMATE: 2008 saw normal conditions in the spring and summer. The heat ramped up briefly in late-August and again in mid-September, which is just one of those things to deal with. Some wineries got spooked by skyrocketing Brix levels and "panic-picked". The second harvest came *after* the rain. Rain in and of itself is not a 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 2008 Pinots. I extended the length of élevage to 18+ months. I like the results. Hmm...perhaps I'm onto something, no?

HARVESTED: Various dates beginning in mid-September and ending in late-October

BRIX: N/M

WINEMAKING:

- ❖ Picking began before dawn, clusters were hand harvested into ½ -ton macrobins
- ❖ Hand-sorted twice at the winery, before and after crushing
- ❖ About 25% to 30% of the berries were left uncrushed to add complexity and spiciness
- ❖ Cold soaked on average for 3-4 days before the onset of fermentation
- ❖ Native yeast fermentation with native malolactic finishing in barrel
- ❖ Aged on the fine lees for over 18 months
- ❖ Bottled unfinned and unfiltered on June 19, 2010

WINE pH: 3.58

TA: 6.05 grams/liter

ALCOHOL: 14.2%

CASES PRODUCED: Less than 70

RETAIL PRICE: \$25