



2010 Pinot Noir ***Sonoma Coast***

ORIGIN: The grapes for this Pinot Noir came from four prime vineyards in the cool Sonoma Coast AVA, including Alta Vista, Rodger's Creek, and Champlin Creek. Our own rugged, windy, and remote Wildcat Mountain Estate Vineyard, high up in the hills overlooking San Pablo Bay, also plays a very significant role in the blend. Wildcat's influence can be seen in the dark color, full body, and structured complexity of the wine.

VINEYARD NOTES: The 2010 growing season was the coolest in just about anyone's memory. We waited, and we waited, and then we waited some more. Long "hang time" makes for good flavor development, though, and the lower sugars at harvest made for ideally balanced juice. All of our grapes achieved optimum flavor ripeness without excessive sugar levels, and maintained their natural acid balance. Yields were moderate, averaging three to five tons per acre, with Wildcat on the low side as always. Harvest, once it finally began, was quick, with all the Pinot Noir coming into the winery in less than two weeks, between September 30 and October 11, 2010.

WINEMAKING NOTES: All of the grapes were destemmed into open-top fermenters using our gentle new destemmer. Following a three-day cold soak to boost color without increasing tannins, the tanks were inoculated with yeast. The caps were managed with a combination of punchdowns and pumpovers to maximize positive extraction, and the must was gently pressed when dry. The resulting wines were aged in French oak barrels, 30% of which were new, for ten months, with a single gentle racking under inert gas to assemble the blend in late March. Bottling then took place on August 4 and 5, 2011.

TASTING NOTES: Dark ruby in color, this Pinot is juicy and ripe, yet soft and elegant. The nose is homemade cherry pie, with hints of toasted spice, and it's very lush and rich in the mouth, with ripe black cherry and Dutch cocoa flavors. The finish is easy and long.

This vintage produced 1746 (750 ml) cases