



2008 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 2008 growing season, coming on the heels of a very dry winter, was notable for reduced vigor in the vines. Less vegetative growth results in improved fruit flavor, and, of course, balanced vines help make balanced wines. Yields were moderate, averaging three or five tons per acre, but Wildcat was lower than that, being stingy with its exceptional fruit as always. Ripening was fairly uniform, with all the Pinot Noir coming into the winery in one busy week between September 6 and 13, 2008.

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 took place from August 5 through 7, 2009.

TASTING NOTES: Very dark garnet in color, this Pinot is juicy and ripe, lush and full. The nose is café mocha and purple plums, and it's very plush and rich in the mouth, with black cherry and chocolate flavors. Finishes clean and refreshing, with a hint of allspice.

This vintage produced 3,363 (750 ml) cases

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