



**Varietal:** 100% Pinot Noir (*Vitis vinifera* L.)

**Appellation / Sub-Region:** Mendocino AVA / Anderson Valley AVA

**Vineyard:** Hayley Vineyard, Philo, CA (59 acres on Felize/Pinole series loam soil)

**Vintage:** Region I climate zone includes cool marine fog which increases hang time for this early-ripening varietal. Average rainfall per year is 39 inches. Some smoke hung over vineyard from June fires in Sierra Mts. but crop was not threatened.

**Clones:** Dijon 4, 5, 13a, 114, 115 & 667 (mixed)

**Canopy:** Spacing is 5' by 6'. Trellis is vertical shoot positioned.

**Rootstock:** Riparia Glorire, SO4, 101-14 and 3309

**Harvest Date:** October 2, 2008

**Grape Yield:** 2.4 tons per acre

**Winemaker:** Chris Nelson

**Fermentation:** Eight day cold soak with 1-2 manual punch downs once per day. Twelve day fermentation with peak temperature at 30.8°C.

**Yeasts:** Native (Wild) & Lalvin Bourgorouge RC212

**Élevage:** 11 months (33% new / 66% neutral French Oak)

**Cooperage:** François Frères (with medium toast plus)

**Fining Agent:** None

**Date Bottled:** August 22, 2009 (unfiltered)

**Acidity:** Titratable Acidity: 5.8 g/L and pH: 3.58

**Alcohol:** 14.1% by volume

**Production:** 300 hand-numbered bottles total.

**Suggested Retail Price:** \$36.00 per bottle (750 ml)

**Tasting Notes:** This wine opens with deep ruby red colors and ultraviolet hues. Aromas of berry, smoky oak and forest floor compliment alluring flavors of black cherry, herbs, earth and a hint of chocolate. Good structure and interesting organoleptic (sensory) properties. Silky mouthfeel & smooth finish. Enchanting! This special wine is drinkable now and is expected to age up to 5 years. Enjoy with most foods including Chicken Parmigiano, smoked turkey or roasted ham.