



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

**Appellation / Sub-Region:** Russian River Valley AVA

**Vineyard:** Blend including over 96% Bohemian Vineyard, Freestone, CA (7 acres on Goldridge Loam soil) and other vineyards

**Vintage:** variation in bloom time conditions led to slightly uneven berry development. The upside to smaller berries is higher skin-to-juice ratio. Classic Russian River Valley weather until just before harvest when the strongest October storm in 47 years struck adding to our winemaking challenges.

**Clones:** Proprietary

**Canopy:** 2.5' by 9' spacing with split canopies. Vertical shoot positioned.

**Rootstock:** Robust 101-14

**Harvest Date:** October 24, 2009

**Grape Yield:** 2.3 tons per acre

**Winemaker:** Chris Nelson and Adam Smith

**Fermentation:** Nine day cold soak with manual punch downs twice per day. Eleven day fermentation with peak temperature at 31.7°C.

**Yeasts:** Natural (Wild) & Lalvin Bourgorouge RC212 (Proprietary)

**Élevage:** 13 months (50% new / 50% neutral French Oak) plus 2 months 100% new

**Cooperage:** Remond Allier (mostly new with medium toast plus)

**Fining Agent:** None

**Date Bottled:** February 18, 2011 (Polish filtered only)

**Acidity:** Titratable Acidity: 5.9 g/L and pH: 3.52

**Alcohol:** 13.8% by Volume

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

**Suggested Retail Price:** \$33.00 per bottle (750 ml)

**Tasting Notes:** A precocious wine with attractive garnet color. Aromas of red fruit, spice, and herbs. Palate highlights wild cherry, cranberries and a bit of toasty vanilla. Simple, fresh and lean. Not overly nuanced, this wine is immediately approachable. Terrific compliment to grilled salmon & roasted turkey.