

Vineyards

Grown on a series of ridgetops ringing Pleasant Valley in Corralitos, the grapes which comprise this cuvée enjoy the perfect climate to thrive. Located on the temperate, coastal foothills of Mount Madonna, Pleasant Valley benefits from the cooling effects of evening fog which shrouds the valley during the summer months from sundown until early morning. By day, the south-facing valley enjoys hours of warm sunshine. These meso-climate factors combine to allow the grapes to ripen very slowly and completely.

Planted to several clones of Pinot Noir, each lends its gifts to the resulting wine... Dijon clone 115 brings its brilliant fruit; 2A – a well-defined structure; the Mt. Eden lends the mid-palate its spice; and the Pommard and 667 offer the wine backbone.

In the Winery

The grapes were hand harvested in late September/early October of 2006. Yields were low, averaging 2.5 tons per acre. Arriving at the winery, we destemmed the grapes and fermented them in small lots in open top fermentors. Over the next two weeks, the grapes were macerated using the traditional punch down method. The whole-berry fermentation combined with the cooler temperatures maintained in small lot fermentation with a 48 hour cold-soak allow us to promote a Pinot that is infused with abundant fruit *and* structure.

Following the wine's initial fermentation, we barreled the wine in French oak. The wine was bottled in early-May of 2008.

Tasting Notes:

COLOR: Ruby with a purple edge

NOSE: Bright cherry, and strawberry notes overlay hints of crushed mint and vanilla

MOUTH: Medium-bodied with abundant flavors of strawberry and lapin cherry with a hint of mint. Supple with a structure which will allow this wine to age for several years to come.

