



## Sonoma Coast Pinot Noir 2011

### THE VINEYARDS:

The 2009 Sonoma Coast Pinot Noir is a cuvee from various vineyard sources we feel define the flavor profile of coastal fruit. The vineyards, with vines ranging in age from 9 years to 24 years, are found throughout the region and grow a spectrum of Pinot Noir clones including both Dijon clones 777, 667 and 115 and older heritage clones of Swan, Pommard and 828.

### THE WINEMAKING:

The goal for our Sonoma Coast Pinot Noir is to capture coastal flavors in a bottle at a value allowing our loyal customers to consider this their 'house' Pinot Noir. The primary processes include cold soaking for 6-8 days in stainless steel followed by fermentation, press and transfer to barrel where it is fermented to dryness.

### THE WINE:

The 2011 vintage was challenging for the Sonoma Coast. Late spring rains followed by almost two weeks of warm, sunny days provided ideal bloom conditions and good fruit-set. The long, moderate growing season benefited our Sonoma Coast wine, producing bright flavor that is very well balanced. Garnet in color with aromas of vanilla and dried fruit leading to dark fruit flavors (plum, dark cherry and blackberry) with a hint of spiciness. Its beautifully layered aromatics and silky mouth feel encourage another sip.

This wine pairs well with:

- Butternut Squash Soup
- Pizza with Gorgonzola and Tomatoes

<b>APPELLATION:</b>	Sonoma Coast, California
<b>VARIETAL:</b>	Pinot Noir
<b>HARVEST:</b>	October 2011 (various)
<b>AGING:</b>	9 months in new and used French oak
<b>ALCOHOL:</b>	14.2%
<b>BOTTLED:</b>	August 2012
<b>PRODUCTION:</b>	558 cases
<b>RELEASE DATE:</b>	April 2014