

# W.H. Smith



## 2008 Hellenthal Vineyard Pinot Noir

### **The Vineyard:**

The Hellenthal vineyard is owned and farmed by our friends Gard and Lori Hellenthal and lies just 5 miles from the Pacific Ocean. The Hellenthal's (German for bright valley) planted their first vineyards in 1980 on land that sits at 1200 feet elevation – just above the fog line. These wind-swept coastal vineyards see extreme patterns of weather during the year: powerful, strong storms in the winter months and long arid dry summers. These extreme growing conditions allow for extraordinary development of Pinot Noir structure and flavor. With yields of less than 2 tons per acre, Hellenthal fruit comes to our winery with intense concentration of flavor. This is the essence of what the Sonoma Coast Appellation is all about.

### **The Wine:**

The color of this wine is like looking at a bowl of liquid black cherries. The nose is earthy and toasty and 'mushroom-y', an archetypal Pinot. The mid palate structure is silky with bright cherry fruit and background notes of bramble bush. The finish is smoky and sexy - a truly special Pinot Noir.

### **Food Matches:**

How about a caramelized onion and gruyere tart with this earthy pinot? Try drinking our Hellenthal Vineyard Pinot Noir with a duck breast in a pomegranate glaze. A simply grilled Saratoga lamb chop and roasted potatoes pairs well too.

### **Press**

93 Points Wine Enthusiast December 2009

### **Technical Information:**

**Appellation:** Sonoma Coast

**Composition:** 100% Pinot Noir

Clones Pommard and 777

**Fermentation:** Cold soaked for 6-8 days in stainless steel. The wine is then pressed at 14-16 brix and transferred to barrel where it is fermented to dryness

**Aging:** 9 months in 100% French oak

Combinations of Taransaud, Ermitage and Treuil

**Alcohol:** 13.9%

**Harvest Dates:** September 13-17, 2008

**Bottled:** July 2009

**Production:** 242 cases

**Release Date:** July 1, 2010