

W.H. Smith



2008 Maritime Pinot Noir

The Vineyards:

Maritime is our proprietary name for the *very best* Pinot Noir from the vintage. The 2008 Maritime Pinot Noir is predominantly from two vineyards located just miles from the Pacific Ocean. This vintage of Maritime also includes small lots of Marimar Estate Vineyard and Umino Vineyard for some added complexity

The Saltonstall Vineyard is a small Pinot Noir vineyard situated about 5 miles West of Petaluma in Sonoma County. Farmed biodynamically, the Saltonstall family are very attentive to the vines and we receive great quality fruit from them every year. The vineyard is planted with Dijon clones 667 and 777.

The Hanes Vineyard is located west of Sebastopol on Burnside Road in the Sonoma Coast Appellation. This vineyard is farmed as a 'labor of love' with total devotion to developing perfect Pinot Noir flavors. This cool climate vineyard, one of our favorites, is planted to Dijon clone 777. These Sonoma Coast Appellation vineyards are farmed to low yields with concentration of flavor in mind, and each brings unique qualities to the finished wine.

The Wine:

In 2008, Maritime stands out from our other Pinots because of its density and concentration. The fruit is dark and brooding – plums, blueberries and dark cherry. But, don't be fooled by all of this serious fruit. You will still get the elegance, balance and acidity that you have come to expect from the W.H. Smith Pinot Noirs. Our wines are made to accompany food and to express the grape in its purest form, which is why we focus on the most extreme, cool-climate vineyards. No wine is more a testament to classic Pinot Noir flavors than our Maritime.

Food Matches:

Roasted lamb or duck or something more exotic like veal chops with a chorizo stuffing would all be ideal matches for this wine.

Press:

92pts. *Wine Enthusiast* – December 2009

Technical Information:

Appellation: Sonoma Coast

Composition: 100% Pinot Noir

Clones 777, 459, 667, 115 and Swan

Fermentation: Cold soaked for 6-8 days in tank, the wine is then pressed at 14-16 Brix and transferred to barrel where it is fermented to dryness

Aging: 10 months in 100% new French oak

Combinations of Radoux, Boutes, Taransaud, Ermitage and Treuil

Alcohol: 14.2%

Harvest Dates: September 13, 2008, October 10, 2008

Bottled: July 2009

Production: 876 cases

Release Date: July 1, 2010

