

W.H. Smith



2008 Maritime Pinot Noir “Bill and Joan’s Special Selection”

The Vineyards:

The Saltonstall Vineyard is a small Pinot Noir vineyard situated about 5 miles West of Petaluma in Sonoma County. Farmed biodynamically, the Saltonstall family is 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 Marimar Vineyard: The Marimar Torres organic Dona Margarita Vineyard in the Sonoma Coast Appellation is only 6 miles from the Pacific Ocean between the tiny towns of Freestone and Occidental in Western Sonoma County. In the European tradition, the vineyard is planted with 2, 340 vines per acre – more than four times the normal density in California. This results in less fruit per vine meaning higher concentration of fruit. The vineyard’s twelve acres of Pinot Noir are planted with two different clones, Pommard and Dijon 115.

The Wine:

2008, “Bill and Joan’s Special Selection” 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 “Bill and Joan’s Special Selection.”

Food Matches:

A big, thick, juicy Spencer Steak from *Press*, St. Helena, would be an ideal match to this wine

Technical Information:

Appellation: Sonoma Coast

Composition: 100% Pinot Noir

Clones 777, 667, Pommard, 115

Fermentation: Cold soaked for 6-8 days. Fermented on the skins to 15 brix then pressed to avoid hard tannins

Aging: 10 months in 100% new French oak, combination of Radoux, Boutes, Taransaud & Ermitage.

Alcohol: 13.6%

Age of Vines: 7-21 years

Harvest Dates: September 3 - 7, 2008

Bottled: June 30, 2009

Production: 125 cases

Release Date: July 1, 2010