

W.H. Smith



2008 Umino Vineyard Pinot Noir

The Vineyard:

We buy this fruit from David Umino, a third generation farmer, who has an 11 acre vineyard in the Russian River Valley Appellation. David's vineyard is located on a south-facing slope, along Blucher Valley Road in Sebastopol. The vines receive sun from the East during the day and the coastal fog of Bodega Bay in the evening. When David wanted to plant Pinot Noir in 1997, others told him he was crazy – that it was simply too cold for growing grapes. We're sure glad he didn't listen! The vineyard is planted with four Dijon clones of Pinot – 115, 667, 777, and 459. Our favorite part of this vineyard is primarily the one planted with 115 and 777 clones.

The Wine:

On the nose, you will notice hints of rose petal and bacon fat. Once you indulge, you will be impressed by how well-balanced this wine is with beautiful red fruit, bright acidity and wellintegrated tannins. The finish offers exotic spices and is luxuriously long. This wine always surprises us with its distinct exotic flavors.

Food Matches:

Drink Umino Vineyard Pinot Noir with roasted pork loin with a spicy herb rub. A roasted duck breast with shaved black truffles would also be heavenly.

Technical Information:

Appellation: Sonoma Coast

Composition: 100% Pinot Noir:

Clones Dijon – 115, 777 and 459

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: 10 months in 100% French oak

Combinations of Taransaud, Ermitage and Treuil

Alcohol: 14.2%

Harvest Dates: September 6-7, 2008

Bottled: July 2009

Production: 246 cases

Release Date: July 1, 2010