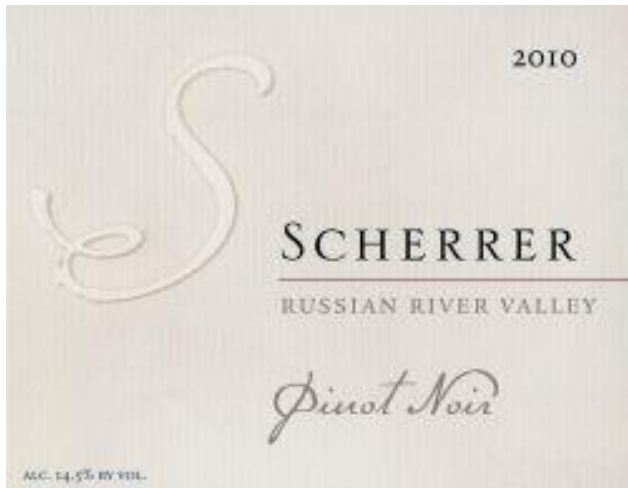


Pinot Noir

Russian River Valley, 2010



While grown primarily in the sandy Goldridge soil, which tends to produce Pinot Noir with flavors of red fruits and orange peel, this wine also illustrates some of the deep, brooding black cherry character generally found in the region's clay soils. It was bottled without fining or filtration, and should age gracefully for a handful of years.

Winemaker's Notes

A wine for now and for later: When I transferred this from the barrels to the bottling tank a little over a year ago, I was very excited to see that the wine retained so much of its forward, youthful fruitiness from the underlying fruit material rather than those short-lived esters from fermentation. It's the more stable grape-derived material that stays with the wine during its journey through middle-age and beyond, somewhere between eight and sixteen years of age.

On the other hand, there is tremendous depth to the wine's more latent aspects which are also grape-derived (mostly thru extraction of solid grape material): There seems to be a kernel to this wine that is reminiscent of how flavors come out of a lemon drop candy. It's like you feel the hard candy in the center of your mouth, but the location where the flavors show themselves are in the dissolved, non-solid part like a halo. It's that kernel that replenishes the flavor pool. This wine seems kind of like that (however with different flavors than a lemon-drop). I'm excited

about this wine in that it has the potential to make friends early on as well as to develop into something more interesting and complex in a graceful fashion for years to come. Its message should echo for many years and as it does, it should change from the crystal-clarity of the initial message, gaining interest as it diffuses and resonates over time realizing a kind of self-harmony.