



Carneros, Napa Valley Pinot Noir
Vintage 2009 – our *third flight*

While the phrase "hand-crafted" is commonly bandied around, when it comes to delicate, thin-skinned Pinot Noir it's a do or die necessity. Notoriously difficult and capricious, it demands extreme care in the vineyard and winery.

Winemaker Notes

Low yields coupled with slow, even ripening in the foggy Carneros hills were the key to coaxing out the subtle, complex flavors. Hand harvesting and sorting followed by minimal intervention in the cellar retained the beauty of the fruit and assured the signature silky texture.

- **Flavor profile: Soft, sleek, graceful and bright: Ripe cherry, strawberry-rhubarb, earthy truffle, mocha and spice.**
- **2009 Vintage: Nearly textbook conditions. Full flavor maturity at relatively low brix yielded beautiful balance.**
- **Drink now and through: 2014**

Food Suggestions

Low tannins + solid acidity = food friendly! Enjoy our fruit-driven Pinot Noir with everything from grilled swordfish to game birds to roast rack of lamb. Try a glass with Colleen's recipe for **Salmon with Pinot Noir Mustard Sauce**.

Technical Notes

- Total Cases: 262
- Appellation: 100% Carneros, Napa Valley
- Component: 100% Pinot Noir
- Alcohol: 13.2%
- French Oak: 100%
- Oak Aging: 6 months
- Harvest date: September 10, 2009
- Bottling date: June 2, 2010

