

2009 Russian River Valley Pinot Noir

VINTAGE: 2009

APPELLATION: Russian River Valley, Vicini Vineyards

COMPOSITION: 100% Pinot Noir

OAK PLAN: 40% New French Oak

BOTTLED DATE: August 11, 2010

ALCOHOL: 13.8% harvest at 23.2 Brix

WINEMAKER COMMENTS:

2009 was a great year for growing Pinot Noir in the Russian River Valley. Overall a bit cooler and dryer than previous years, the year was considerably a longer harvested vintage than normal. Starting off with a cold dry winter and cool dry spring, the year allowed to keep a lower naturally occurring canopy thus producing juicier more vibrant low yields. Cool, foggy mornings progressed into hotter September days right into harvest where sugar and acidity came into a great balance. The grapes were cluster selected by hand harvesting in the early morning and then cold soaked for several days. During the day the grapes hand punch down followed by nightly small open top fermenters. This gentle handling allowed us to achieve an ideal level of extraction allowing for the Clones 777 and 828 to show their abundance of fruit and elegance.

TASTING NOTES:

Due to the 2009's cooler climate and lower yields, this Pinot shows a great deal of finesse and more of the softer undertones that are sought after. The nose of this incredible Pinot brings you right to the vineyard with a real sense of terroir and an abundance of sweet fresh red fruits, mature strawberry, raspberries, and red currants. The well balanced and finesse

is followed down the palate matching the aromas which are engaged by notes of exotic spices, red licorice, cola, and just a slight hint of menthol. The 777 clone does come through with the velvety palate bringing the spice while the 828 helps balance with more of the minerality and colas. Aging this Pinot Noir in French Oak for 10 months developed more complexity and enhanced the mouth feel.

Pairs well with Salmon, Leaner Meats, Mushrooms, Game, Smoked or Roasted meats, Mild or Creamy Cheeses, Sweet vegetables.

Recipes Beef Bourguignon, Veal Chop with Portabello Mushrooms, Caesar Salad, Seared Scallops in truffle Oil.

Awards: **Best of Class** - '11 International Eastern Competition, **Double Gold Medal** - '11 International Eastern Competition, **Gold Medal** - '11 Dallas International Wine Competition, **15 Silver Medals** in 2011

