

2008 Sonoma Coast Pinot Noir

WINEMAKER COMMENTS

The wild berries, Asian spice, fresh herbs and mocha aromas in the nose exude classic Sonoma Coast characteristics. Your mouth will explode with flavors of ripe wild berries, cranberries, graham cracker, white pepper, toffee, and toasted marshmallow. Rich tannins and acidity balance out the flavors of ripe berries, citrus peel and fresh herbs. The long, rich finish completes this wonderful experience.

—Winemaker Bob Cabral

THE VINEYARDS

The pinot noir for this blend was sourced from our Drake Estate Vineyard, the Coastlands Vineyard, the Hirsch Vineyard, and the Peay Vineyard.

HARVEST 2008

2008 provided very concentrated, flavorful and high quality wines that are vividly expressive of the vineyards in which they were grown, despite being a difficult year for growing. The combination of numerous springtime frosts and cold rains damaged our buds and clusters, thus resulting in a lighter than average year. During the summer, the vines encountered near-perfect fruit ripening weather characterized by warm and sunny days with exceptionally few heat spikes. Very warm August temperatures quickened ripening beginning a very early, fast and furious harvest. The decreased yields resulted in very concentrated and extremely high quality wines, with brilliant flavor and phenolic ripening. The wines of 2008 express their distinctive sites and qualities in a very intense and focused manner: this is truly a vintage for the cellars, with great ageing potential for years to come.

TECHNICAL NOTES

Barrel Description: 35% new, 35% 1 year old, 30% 2 year old

Barrel Aged: 11 months

pH: 3.54

TA: 0.63g/100ml Alc: 14.0%

Released Spring 2010

\$46

