



2008 Couloir Wines
Mendocino County Pinot noir
'Oppenlander Vineyard'

Vineyard Note:

Located in the small town of Comptche in Mendocino County, California, the Oppenlander Vineyard boasts a heavy clay loam soil, which is unique to the region and specific to this site. The vineyard's situation, just north of Anderson Valley and a mere eight miles from the Pacific coast, allows the grapes to experience the advantages of its maritime climate; hours of warm sunlight balanced by cooler daytime temperatures. The vineyard is planted to Pommard and Dijon clones. The Oppenlander Vineyard is owned and farmed by Bill and Norm Shandel, who are fifth generation owners. The property, known as Oppenlander Ranch for nearly a century and now known as Surprise Valley Ranch, was homesteaded in the 1860s. The family continues to reside in the original log home on the estate.

Winemaking Note:

Comprised of 50% Pommard and 50% Dijon clones, the fruits were hand-harvested into half-ton picking bins and brought directly to Turley Wine Cellars. Extra care and attention was given to the fruit: dry ice was feathered into the bins to prevent spoilage and oxidation, and then sat in cold storage for a 24-hour resting period before being processed. The following day, the fruit was hand-sorted. Importantly for its flavor development, 40% of the fruit was processed whole cluster into a stainless steel, open-top tank. The grapes then received a cold soak for five days to extract maximum color from the Pinot noir skins, while the chill prohibited the start of fermentation. The fruit was then removed from refrigeration, warming and activating the native yeasts. One gentle punch down per day ensured minimal tannin extraction from the skins, allowing the stem tannins to provide the wine's structure. The grapes were pressed on October 29th and the wine was gravity fed into four French oak barrels, two of which were new. The wine received no racking, nor fining, nor filtering and was bottled on August 21, 2009.

Tasting Note:

Aromas of purple violet, dark earth and a high note of minerality introduce this deeply hued Pinot noir. Medium-full bodied, the wine boasts flavors of lush dark berry, sweet cherry, orange peel and dark chocolate. This wine's fine tannins lie richly on the palate, with a nerve of acidity keeping this succulent wine balanced. Complex notes of citrus peel and cocoa are woven into the wine's long, harmonious length.

Maturity Assessment:
2010-2025

Grape Variety:
100% Pinot Noir,
40% whole cluster

Appellation:
Mendocino County,
Oppenlander Vineyard

Harvest Date:
October 10, 2008

Barrel Aging:
4 French Oak barrels;
2 of which are new,
the remainder neutral

Alcohol Content:
14.25%

Total Acidity:
0.60g/100ml

pH:
3.63

Production:
4 barrels

Winemaker:
Jon Grant

JON GRANT

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