

2008 Anderson Valley Pinot noir**Vineyard Note:**

This Pinot noir is comprised of fruit sourced from three Anderson Valley vineyards: Monument Tree Vineyard (50%), Akins Vineyard (40%), and Roma's Vineyard (10%).

Named for the enormous landmark redwood tree that sprouts up amidst the vines, the **Monument Tree Vineyard** was planted in 1999 to Dijon clones, all of which are cordon trained and organically farmed. The soils are comprised of gravelly loam, highlighted by a desirable eastern sloping exposure with 300 feet elevation. This low-vigor site was planted by Napa Valley's famed Duckhorn Vineyards for its Golden Eye Pinot noir. Situated at the deep end of Anderson Valley, this is the definition of a cool climate vineyard. Located across the street from Monument Tree Vineyard lays the **Akins Vineyard**, also planted to Dijon clones but with a south/south-west exposure. There is a large grove of evergreen pine trees protecting the vineyard from the strong, late afternoon sun. This site was harvested in stages, following the ripening patterns of this dramatic, sloping hillside vineyard. The cooling Pacific coast breezes allow the grapes time to ripen slowly and intensify in flavor. Nestled into a mountaintop ridge overlooking Anderson Valley at 1850 feet, **Roma's Vineyard** is perfectly situated to take full advantage of the warm sun and cooler daytime temperatures, allowing the Pinot noir grapes more time to develop their intense flavors of black cherry, mineral and earth. The vineyard's beautiful, classic Gold Ridge loam soils are planted to the Pommard clone, now in its 19th year. Sustainably and organically farmed, this incredible property is managed by Grant Family Wines for Couloir Wines and Straight Line Wine.

Winemaking Note:

The fruit from each of the three Anderson Valley vineyards was hand harvested separately 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. The bins were placed in cold storage for a 24-hour resting period before processing. All of the fruit was then hand-sorted. Part of the fruit was completely de-stemmed, adding a layer of complexity to the final wine. Importantly to the bright flavor and delicate texture of this Pinot noir, 45% of the fruit was fermented whole cluster. The grapes then received a cold soak for seven 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 and the wine was gravity fed into 11 French oak barrels, 40% of which were new. The wine received no racking, nor fining, nor filtering and was bottled on August 21, 2009.

Tasting Note:

This wine is textbook Anderson Valley Pinot noir, with bright aromas of fresh flowers, red cherry and black Italian plum. The palate boasts a silky medium weight, seamlessly studded with fine tannins. Flavors of red strawberry, beeswax and Mediterranean spice are kept lively and interesting with high notes of acidity, a hallmark of wines from this region. The long, hedonistic length is redolent of dark plum and spice.

**Maturity
Assessment:
2010-2022**

**Grape Variety:
100% Pinot Noir**

**Appellation:
Anderson Valley**

**Harvest Dates:
September 12th – 30th**

**Winemaking:
45% whole
cluster**

**Barrel Aging:
11 French Oak
barrels
40% new and the
remainder neutral**

**Alcohol Content:
13.5%**

**Total Acidity:
0.58g/100mL**

**Production:
11 barrels**

**Winemaker:
Jon Grant**