



**2009 Couloir Wines**  
**Anderson Valley Pinot noir 'Londer Vineyard'**

**Vineyard Note:**

Located approximately 120 miles north of San Francisco and just west of Philo, in a warm pocket in the deep southwestern corner of California's cool Anderson Valley, lies the highly regarded Londer Vineyard. Situated several miles off the main drag of Highway 128 and surrounded by forests of conifers, this special vineyard site is planted to fifteen acres of five different clones of Pinot noir. Most of the vineyard lies on south facing hills, with an ideal combination of well-drained sandy loam covering an underlying clay loam, creating the perfect environment for the slow development of flavors and structure, which produce excellent Pinot noir. The Navarro River forms the southern boundary and brings the fog right up to the vineyard. The blanket of fog that ordinarily curls up from the coast most summer nights and then burns off during the warm dry sunny days allows the vineyard to produce grapes that slowly develop and ripen. The site is farmed by Ardzrooni Vineyard Management, who also oversees other Couloir Wines vineyards including Monument Tree and Roma's vineyards.

**Winemaking Note:**

The Pinot noir, predominantly a selection Pommard with Dijon clone 115, was hand harvested in two passes. The first block of Pommard was picked on September 18, 2009 followed by the harvest of the second block of Pommard and the Dijon 115, which were picked on September 23, 2010. The fruit was 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. The bins were placed in cold storage for a 24-hour resting period before processing. All of the fruit was then hand-sorted. Importantly to the bright flavor profile of this Pinot noir, one-third of the fruit was fermented whole cluster adding a layer of complexity to the final wine. 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 then pressed and the wine was gravity fed into five French oak barrels, two of which were new. The barrels were initially stirred three times over a six-week period. The wine received no racking, nor fining, nor filtering.

**Tasting Note:**

This wine introduces itself with pronounced aromas of sweet red berry jam, blueberry, cranberry and a potpourri of spice. The medium-bodied palate exhibits a great balance of finely textured tannins, bright acid and a deft touch of toasty oak. The lush fruit is ever-present; notes of dark plum, strawberry, and black cherry mingle with hints of spice, licorice and dried leaves. The length is very long, ending on a high note of red berry jam.

**Maturity Assessment:**  
**2016-2026**

**Grape Variety:**  
**100% Pinot Noir**

**Appellation:**  
**Anderson Valley**

**Vineyard:**  
**Londer Vineyard**

**Harvest Date:**  
**September 18 & 23, 2009**

**Vinification:**  
**Day of rest;**  
**seven day cold soak;**  
**1/3 whole clusters;**  
**natural yeasts**

**Barrel Aging:**  
**5 French Oak barrels—**  
**2 new**

**Alcohol Content:**  
**13.8%**

**Total Acidity:**  
**0.57g/100mL**

**pH:**  
**3.75**

**Production:**  
**117 cases**

**Winemaker:**  
**Jon Grant**

**JON GRANT**

707.968.0919 (O) 707.592.0249 (C)  
jon@couloirwines.com www.couloirwines.com