



2009 Couloir Wines
Anderson Valley Pinot noir 'Monument Tree Vineyard'

Vineyard Note:

Named for the enormous landmark redwood tree that sprouts up amidst the vines, the Monument Tree Vineyard was planted in 1999 to Dijon clones. The soils are comprised of gravelly loam with elevation to 300 feet. These vineyard attributes lend this Pinot noir a unique black spice character with a brilliant spine of bright acidity. This low vigor site was originally planted by Napa Valley's famed Duckhorn Vineyards and is now owned by Twomey Cellars. Situated in the Deep End of Anderson Valley, this is the definition of a true, cool climate vineyard. Wonderful east and northeast facing aspects of the vineyard allow the fruit to enjoy morning light, while avoiding the heat of the afternoon sun. Organically farmed, this is a quintessential, premiere cru Anderson Valley vineyard.

Winemaking Note:

Each of the three Pinot noir Dijon clones (777, 667 & 115) 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. Two-thirds of the fruit was de-stemmed, adding a layer of complexity to the final wine. Importantly to the bright flavor and taste profile of this Pinot noir, approximately one-third 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 then pressed and the wine was gravity fed into six French oak barrels, two of which were new. The wine received no racking, nor fining, nor filtering.

Tasting Note:

Partially owing to the soil's high clay content, there are considerable aromas of bright red berry, candied red and black cherry, white pepper, pine and earth emanating from this delightful Pinot noir. Red cherry drives the rich, full-bodied mouth feel, while hints of white pepper and a dark, earthy minerality provide immense complexity. The length is long, ending on a high note of ripe cherries. Medium-high acidity and youthful stem tannins provide structure and age-worthiness to the wine.

Maturity Assessment:
2014-2028

Grape Variety:
100% Pinot Noir

Appellation:
Anderson Valley

Vineyard:
Monument Tree

Harvest Date:
September 23, 2009

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

Barrel Aging:
French Oak barrels
One third new

Alcohol Content:
14.1%

Total Acidity:
0.54g/100mL

pH:
3.71

Production:
143 cases

Winemaker:
Jon Grant

JON GRANT

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