

2009 Mendocino County Pinot noir**Vineyard Note:**

This Pinot noir is comprised of fruit sourced from four different Mendocino County vineyards:

Monument Tree Vineyard was planted in 1999 to Dijon clones. The soils are comprised of gravelly loam, highlighted by a desirable north eastern sloping exposure with 300 foot elevations. This low-vigor site was originally planted by Duckhorn Vineyards and is now owned by Twomey Cellars.

The highly regarded **Londer Vineyard** is situated in the Deep End of Anderson Valley. Surrounded by forests of conifers, the vineyard lies on south facing hills with combination of well-drained sandy loam covering an underlying clay loam; the perfect environment for excellent Pinot noir.

At 1850 feet, **Roma's Vineyard** is perfectly situated to advantage of the warm sun and cooler daytime temperatures. The Pinot noir grapes have more time to develop their intense flavors of black cherry, mineral and earth. The classic Gold Ridge loam soils are planted to the Pommard clone. Organically farmed, this incredible property was managed by Couloir Wines in 2009.

Outside of the small town of Comptche in Mendocino County, 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. The vineyard is planted to Pommard and Dijon clones.

Winemaking Note:

The fruit from each of the four vineyards was hand harvested separately into half-ton picking bins and brought directly to Turley Wine Cellars. The bins were placed in cold storage for a 24-hour resting period. All of the fruit was then hand-sorted. Part 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 40% 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 French oak barrels, of which 30% were new. The wine received no racking, nor fining, nor filtering.

Tasting Note:

With its complex aromas of dark Valrhona chocolate, ripe black cherry, spicy black pepper and a hint of oak, this Pinot noir sings of the Anderson Valley. The palate is deeply textured with a weaving of fine tannins and bright acid. Lush and refined, with notes of red cherry and blackberry, strawberry jam, pepper, warm earth, wet granite and spice. The length is defined and long, with hints of dark plum and black spice.

Maturity Assessment:
2012-2024

Grape Variety:
100% Pinot Noir

Appellation:
Mendocino County

Harvest Dates:
September 18th –
October 7th

Winemaking:
40% whole cluster

Barrel Aging:
French Oak barrels
30% new
remainder neutral

Alcohol Content:
13.9%

Total Acidity:
0.58g/100mL

pH:
3.76

Production:
660 cases

Winemaker:
Jon Grant