



THE WINE: Our single vineyard 2008 Sonoma Coast Pinot Noir is produced from 100% Estate fruit grown at the Flocchini Vineyard in the Sonoma Coast AVA. This captivating Pinot Noir is bursting with the aromas of black cherry, red raspberries, and strawberries with hints of black tea and spice. Three clonal varieties of Pinot Noir grapes, Pommard, Swan and La Tache, were blended together to produce this expressive wine with beautiful aromatics and structure. The supple tannins and acidity add to the wines complexity and structure that creates an expansive mouth feel with a silky finish. The wine is balanced, intriguing and displays a dark ruby red color.

THE VINEYARD: The Flocchini Vineyard is located entirely within the Petaluma Gap area, of the Sonoma Coast AVA. Because of its proximity to the Pacific Ocean, the Petaluma Gap's terroir is consistently immersed in mists of morning ocean fog, hot breezy afternoons and perennial cool evening temperatures. The rapid night chilling allows the fruit to maintain a crisp, refreshing level of acidity in small thick-skinned grape clusters, packed with bright, spicy fruit.

THE VINIFICATION: The Pinot Noir grapes for our wine were hand-harvested in the early morning. The fruit is destemmed, chilled to 50 degrees, and allowed to cold soak for 5 to 7 days. Once the native yeast takes off and fermentation begins, punch downs are performed by hand two to three times each day, and the temperature allowed to rise. The wine was aged for 18 months with its lees in 30 percent new Remond French oak barrels prior to bottling.

Bottling: <ul style="list-style-type: none">• Bottled May 2010• AVA: Sonoma Coast• Alcohol: 14.5%• pH: 3.82• TA: 5.8 g/L	Winemaking: <ul style="list-style-type: none">• 100% Pinot Noir• Open-top fermentation• Native yeast• 30% new French oak• Single Vineyard
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