

PINOT NOIR

VINTED. 2009



DANCING COYOTE

TASTE:

A fresh medium bodied red wine that showcases bright cherry and raspberry fruit notes, with highlights of toasted almonds. Youthfully bright, with light tannins, it has a soft refreshing finish.

FOOD PAIRINGS:

This elegant Pinot Noir is best served slightly below room temperature (60-64°F). It pairs well with earthy flavors found in dishes made with mushrooms; cheeses such as brie and chevre; or with duck confit. A great food wine that will highlight the flavors, rather than overpower them.

VITICULTURE NOTES:

This noble French grape is famous in the Burgundy region, and considered one of the premiere wine grape varieties. It gets its name “Noir” (which means black in French) from the color of its grapes. The Clarksburg appellation is ideal for producing it, mainly due to its climate and rich sandy, clay soils. Our vineyards enjoy hot, summer days from the Sacramento Valley, which allow the intense aroma of the fruit to develop. But they are also exposed to the cool maritime breezes from the bay in the evenings giving the grapes a fresh acidity. We take special care in all aspects of our grape growing from deficit irrigation, to precise pruning techniques, to handpicking at harvest.

WINEMAKING NOTES:

Grapes were hand picked in the morning and gently crushed to a temperature controlled stainless steel tank. The wine was fermented around 85°F and was pumped over three times a day until going dry on the skins. The tank was drained, and the skins were removed to a press, where a soft pressing liberated the wine from the skins and seeds. It was then aged in oak barrels for 6 months and allowed to undergo malolactic fermentation before being racked to tanks for finishing before bottling.

APPELLATION:

Clarksburg

ALCOHOL:

13.9% by Vol.

RESIDUAL SUGAR:

0.24 g/100 mL (%)

PH:

3.79

TOTAL ACIDITY:

5.6 g/L as Tartaric Acid

HARVESTED:

September 2009

BRIX AT HARVEST:

24.5° Brix Average

BOTTLED:

April 8, 2010

PRODUCTION:

686 cases