

2008 DCV10 PINOT NOIR – RUSSIAN RIVER VALLEY



HISTORY

The Russian River Valley is perhaps the finest region for growing world class Pinot Noir in all of California. From a climate perspective, the setting is ideal with daily heating and cooling cycles that create the perfect conditions to grow this delicate grape. We produce just a small amount of Pinot Noir, hand selecting the most optimal fruit from this young vineyard. Aged in small French oak barrels, this beautiful wine displays pure Pinot Noir characters and earthy nuances, true to the *terroir* of the Russian River appellation.

GROWING SEASON

The 2008 vintage began with heavy rains in November and December. However, by February, Mother Nature had turned off the rain spigot. Several consecutive weeks of frost in March were followed by heavy winds in mid-April, with fires consuming the area in late June. And while, not the most ideal conditions, our winemaking team was able to manage and navigate this very tricky vintage.

WINEMAKER COMMENTS

The 2008 DCV10 Pinot Noir displays the wonderful coolness and lower yields of the vintage. At first swirl, bright cherry, red raspberry and floral notes are evident. After several minutes in the glass an earthy quality comes forward indicating the *terroir* of the Russian River Valley. On the palate, the wine is silky smooth with excellent fruit intensity backed by tannins that are refined and supple. The wine lingers on with notes of dried flowers and a black tea quality. The finish is complex and balanced supporting the tannins and fruit, adding even more dimension to the wine.

RELEASE DATE	May 2011
BLEND	100% Pinot Noir
APPELLATION	Russian River Valley
HARVEST DATES	September 3-10, 2008
ALCOHOL	13.9%
BRIX	24.4
FERMENTATION	Fermented 13 days at 85°F, pumped twice daily.
BARREL AGING	16 months in 40% new oak
pH	3.77
TA	.59g/100mL
SOILS	Benchland vineyard, sandy loam soils
VINE AGE	10 years
YIELDS	4-5 tons per acre
RESIDUAL SUGAR	Dry

