



## WINEMAKER'S NOTES

Finally, the 2009 harvest gave us enough of our two Pinot Noir clones to vinify them as separate lots. So we made two barrels each of Clones 115 and 777, and used a new barrel and a neutral barrel for each clone.

The intensity of the dry-farmed vineyard is immediately apparent in this wine. The absence of irrigation has forced the roots deep down into the earth in search of moisture. In doing so, the vines absorbed the minerality and flavors unique to our particular vineyard site. This is why they don't irrigate vineyards in France, and why the Burgundians take pride in the "goût de terroir", or "taste of the place", that distinguishes one vineyard from the next. If you are going to irrigate a vineyard you might as well grow the vines in a pot of soil mix as there will be little to give the wine flavors unique to a particular plot of ground. We love the way French wines are representative of place: not named for a variety of grape, but for the site where the wine is grown.

Our 2009 Pinot Noir is the biggest we have made from our vineyard. It is a deep reddish purple, with a nose of red and black fruit, anise, and cassis. In the mouth it is rich and balanced with notes of tobacco and leather. It has a tight structure with ample tannins and acidity to allow bottle aging for five to ten years.

This wine pairs well with BBQ'd and grilled pork. We brined and smoked some pork chops, and served them with cannellini beans and sautéed spinach with shallots. We made a Pinot Noir reduction and spooned it over the top.

Sláinte!

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Winemaker

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