

2008 Estate Pinot Noir - Verna's

\$24/bottle Release Date 10.09.09

production

100% Melville fruit from our Los Alamos Estate, this bottling is a composed of clones 2A, 667, 777 and Merry Edwards 828. Yields were 3.6 lbs/plant (2.8 tons/acre), and were hand-harvested over a five week period. 90% of the fruit was gently de-stemmed with 10% fermented as whole-clusters in small (1.5 ton) open-top fermenters. Total skin and stem contact averaged 30 days (7 day cold soak, 2 + weeks of fermentation and 1 + week extended maceration.) From the press, the wine was transferred directly into barrel (10% new Sirugue French oak, 90% neutral), where it remained sur lie with no sulfur until April, when it was gently racked for the first time and prepared for bottling in July. 14.1% alcohol.

tasting notes

Bright garnet in color, this year's Verna's exudes perfumed aromas of purple and red flowers such as lavender, rose petal and red hibiscus. Fruit and earthy nuances remind us of black raspberry, cherry cola, beets and pomegranate. Spice components are redolent of dried herb, cranberry tea, arugula, coffee and spun sugar. The palate interweaves these complex themes together allowing the wine to be plush and structured yet still refined.