

~ winemaking offers a conversation with the natural world;
 wine speaks to seasons past, the earth, its bounty and its pleasures~

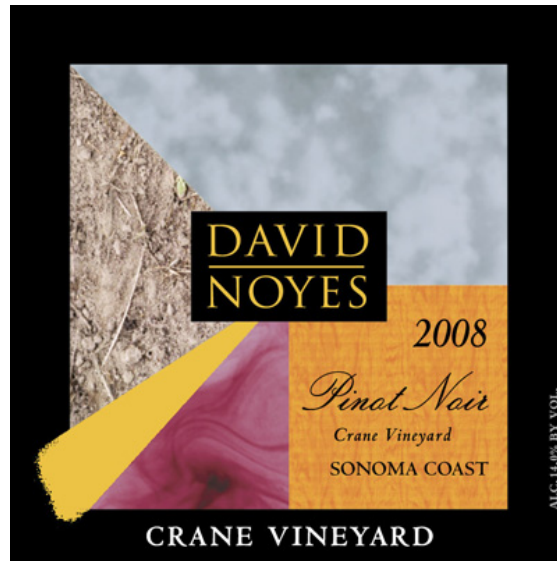
Vintage: 2008

Appellation: Sonoma Coast
 100% from the Crane
 Vineyard

Varietal: 100% Pinot Noir
 Alcohol: 14.0%
 pH: 3.80

Aging: 40% new French oak,
 coopers include Mercurey,
 Doreau, Roberts, Meyrieux,
 and Dargau-Jaegle.

Bottled: August 2009



Food pairings
 include fresh
 salmon, roast
 duck, or
 (surprisingly),
 Southern fried
 chicken!

Longevity: 5 to
 10 years

An elusive treat

Rain, summer sun, fall's bright days

Production: 240 Cases

Strength and grace well met

“Fragrant and inviting, the nose opens with aromas of raspberry mixed with peat, caramel and just a hint of burnt sugar. In the mouth the fruit evolves into flavors reminiscent of cherry pie, toast, caramel, and vanilla. Supple yet chewy tannins complete the package.”

The Crane vineyard, (located at the base of Crane Canyon just south of Santa Rosa) benefits from cool breezes that sweep from Bodega Bay down through the ‘Petaluma Gap.’ Warm afternoons and cool evenings make for ripe flavors, abundant fruit aromas and bright acidity. Shallow alluvial soils and the Cranes’ commitment to dry farming, (no or minimal irrigation), guarantee concentrated flavors. I produced the 2008 wine entirely from Dijon clones 115, 667 and 777, low yielding clones that give fruit forward, complex wines.