

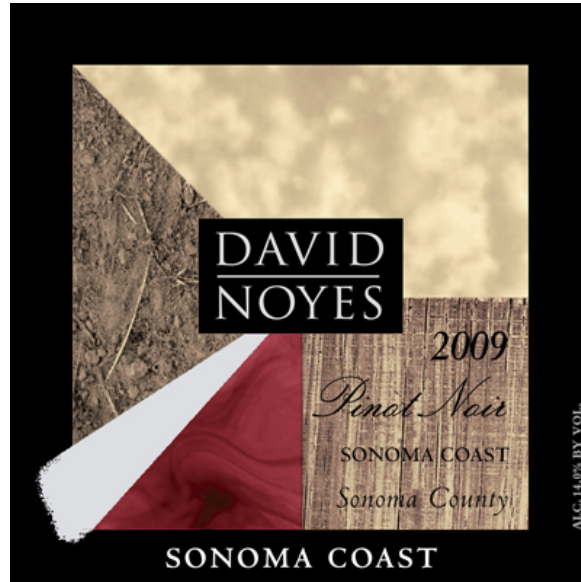
~ winemaking offers a conversation with the natural world;
 wine speaks to seasons past, the earth, its bounty and its pleasures~

Vintage: 2009
 Appellation: Sonoma
 Coast
 Varietal: 100% Pinot
 Noir

Alcohol: 14.0%
 pH: 3.70

Aging: New and
 seasoned French oak
 barrels.

Bottled: August 2010
 Released: July 2011



Food Pairing:
 Chicken sautéed
 with chanterelles,
 wild mushroom
 risotto, duck breast
 pizza...

Longevity: 3 to 6
 years.

*An intersection
 of soil, season, time and care*

Production: 800 Cases

The moment lingers

Aromas of raspberry fruit, smoke and green tea invite a taste. On the palate the play of flavor between ripe red fruit, jam and green herbs call for matching with well flavored pasta dishes, mushrooms or mildly smoked meats. On the finish the sweet raspberry fruit brings a smile and an invites another sip.

I blended my 2009 Sonoma Coast Pinot from two quite distinct Sonoma Coast vineyards. About 2/3 of the volume came from the Collins vineyard located in Sonoma Carneros, well within the Sonoma Coast appellation, but showing the more earthy and herbal characteristics of the Carneros climate. The balance came from the Crane Vineyard, with whom I've worked for several years, and shows the dark color and raspberry fruit I've come to associated with fruit from this site.