



BRACK MOUNTAIN
WINE COMPANY

2010 Barrique Pinot Noir | *Sonoma Coast*

Varietal- 100% Pinot Noir

Vineyards- This wine is a blend of two Sonoma Carneros vineyards. Both vineyards are planted on a gentle slope descending to the San Pablo Bay. The buffering effect from that large body of water creates a wonderfully cool climate for growing Pinot Noir. The cold winds and bright days of Carneros imbue this wine with a vibrant fruit unlike any other AVA. **Yield:** 2.75 tons/acre.

Vintage- 2010 was a very cool year, one of the coolest in decades. Yields were also down however so the vines still managed to ripen the fruit. This resulted in longer than usual hang times and high acidities at picking.

Fermentation: All ferments were completed in open top, stainless steel tanks with manual punch downs up to five times daily. We use only indigenous yeasts/ malolactic cultures for primary and secondary fermentation. Wines are pressed off just before going dry to preserve a supple phenolic structure as well as some barrel fermentation for harmony with the oak.

Harvest Dates: October 5th - 12th, 2010

Winemaker: Dan Fitzgerald

Yeast: Indigenous

Cooperage & Aging: The wine was aged in 100% French oak, 30% of it new for 9 months.

Bottling: August 2011

Production: 410 cases

Sensory Notes: Vivid, ruby red in color, the nose is fragrant with brandied cherries, toasted vanilla and bramble fruit. The palate is bright and fresh due to the high acidity and leans to cherry cola, cedar and currants.

Final Technical Information:

pH: 3.61 **TA:** .57 **Alc:** 14.6%

Available Formats: 750ml

Suggested Retail Price: \$20.00



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www.brackmountainwine.com

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