



**2008 ANDERSON VALLEY PINOT NOIR**  
**ESTATE GROWN – GOWAN CREEK VINEYARD**

Two miles north of the Confluence Vineyard in the heart of the Anderson Valley, our Gowan Creek Vineyard sees appreciably more coastal fog. The unique terroir of this site brings together elements from both the valley's warmer regions and its cooler, northern "deep end". Offering an ideal Southwestern exposure and an array of unique vineyard blocks, Gowan Creek is planted to eight different clones of Pinot Noir, each carefully tailored to a specific site and soil type. The powerful and expressive wine produced from these vines displays beautiful inky depth and robust, untamed fruit flavors.

**IN THE VINEYARD**

Despite frost and fire, 2008 was another great year for growing Pinot Noir in Anderson Valley, delivering excellent yields and a beautiful array of fruit. Harvest started on September 9th at our Confluence Vineyard, moved to Gowan Creek, and concluded at our Narrows and Abel vineyards on October 23rd. The beauty of the 2008 harvest was the range of styles it produced. As our vineyards continue to mature, their identities are becoming clearer and clearer, allowing us to make both complex, layered blends, and site-specific wines embodying a focused sense of place.

**COMMENTS FROM THE WINEMAKER**

Gowan Creek is the home of our winery and offers a perfect mid-valley winegrowing location that combines warmer Anderson Valley elements with coastal fog and cooling influences from the northern end of the valley. This unique terroir consistently produces grapes with a certain wildness and intensity—compelling characteristics that are clearly on display in 2008. The aromatics offer layers of mulberry, fig, strawberry pie, toasted oak and spice. The palate is broad and complex with weighty tannins that lead to a long, concentrated finish.

**VARIETAL CONTENT**

100% Pinot Noir

**HARVEST INFORMATION**

Appellation: Anderson Valley

Harvest Dates: September 12 – October 28, 2008

Average Sugar at Harvest: 24.9° Brix

1 Vineyard Harvested

**COOPERAGE**

70% New, 30% Second Vintage French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

**TECHNICAL DATA**

Alcohol: 14.5%

0.52 g/100 ml titratable acidity

pH: 3.71

Bottled: March 2010

Released: March 2011