

2008 ANDERSON VALLEY PINOT NOIR ESTATE GROWN – THE NARROWS VINEYARD

Situated on a narrow ridgetop at the northernmost tip of the Anderson Valley, The Narrows Vineyard is a historic mountain ranch planted with mature Pinot Noir vines. A mere 10 miles from the rugged Mendocino Coast, our low-yielding hillside vineyard is affected by strong marine influences that produce summer fog and cooler daytime temperatures. These extreme conditions provide the perfect setting for growing grapes of great intensity, resulting in a complex Pinot Noir of depth that embodies the vineyard's wild beauty and natural intensity.

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

The Narrows is a mountaintop vineyard located in the cooler "deep end" of the Anderson Valley. The grapes from this distinctive site consistently yield complex, age-worthy wines that strike a balance between rusticity and sophistication. In the aromas and on the palate, ripe raspberry and bramble fruit layers are complemented by elements of wild mint, leather, pine needles and toasted oak. The tannins are fine-grained, and the wine displays good length and weight.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley Harvest Dates: September 28 – October 20, 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% 0.54 g/100 ml titratable acidity pH: 3.90

> Bottled: March 2010 Released: March 2011