



ANDERSON VALLEY

**2009 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

The 2009 harvest began at a measured pace in our Confluence and Gowan Creek vineyards, before the arrival of a ten-day heat wave. This heat wave was beneficial for two main reasons. Not only did it push the fruit in the warmer end of our valley to perfect ripeness, it allowed the vineyards in the colder "deep end" to catch up from a cool growing season. Just as important, the heat was followed by an extended cool-down, which essentially "held" the fruit in perfect balance as we picked block by block to garner the best wines.

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. In 2009, this unique terroir produced a lavish beast of a wine with a lush, round palate and layers of brooding blackberry, dark plum, wild cherry, earth and Asian spice. Intriguing oak-inspired pencil shaving and oatmeal cookie notes add depth and the wine offers great finishing tannins and spice.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: September 14 – October 25, 2009

Average Sugar at Harvest: 25.0° 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: 3.73

Bottled: January 2011

Released: March 2012