



ANDERSON VALLEY

**2010 ANDERSON VALLEY PINOT NOIR
ESTATE GROWN – CONFLUENCE VINEYARD**

Our Confluence Vineyard is located in the heart of the Anderson Valley, adjacent to the headwaters of the Navarro River. The vineyard offers a unique range of soils, from benchland to gravel strata, as well as varying exposures including hillside slopes and protected pockets. This natural diversity allows us to choose clones ideally suited to each specific vineyard block, ultimately yielding grapes possessing a variety of expressive flavors and characteristics. The opulent Pinot Noir produced from this valley floor vineyard displays voluptuous red fruit components and plush, supple tannins.

IN THE VINEYARD

The season began with a wet winter and spring. Despite rain and cool temperatures we had a window of good weather during bloom, and saw little-or-no shatter. Overall, we set a normal crop load of approximately 2.0-2.5 tons per acre. We chose not to do any substantial leaf stripping. As a result, we saw almost no sun damage during a heat event in late August. This ideal hot weather allowed the vines to focus on ripening. Harvest began on September 15, and we picked our Estate vineyards block by block over five weeks. While the Brix were a little lower than normal, we always pick in a spectrum of Brix for added complexity, and all our fruit was in the preferred range. Overall, the 2010 vintage produced great color, fantastic aromatics and balanced acids, all with the fleshy structure and texture that are hallmarks of great Anderson Valley Pinot Noir.

COMMENTS FROM THE WINEMAKER

Featuring both hillside and valley floor plantings, Confluence Vineyard is one of the most diverse properties in our Estate portfolio—and the warmest. As a result, even in the cooler 2010 vintage Confluence delivered a wine notable for its depth and richness. The nose begins with fresh cracked cinnamon stick aromas, as well as a hint of iodine. On the palate, the tannins are opulent and firm, adding to this wine's generous structure, with well-integrated oak that contributes subtle nuances of vanilla bean and caramel. Good acidity adds length to the finish, which concludes with notes of saddle leather and blueberry muffin.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Date: September 14 – October 8, 2010

Average Sugar at Harvest: 25.0° Brix

1 Vineyard Harvested

COOPERAGE

65% New, 35% Second French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

TECHNICAL DATA

Alcohol: 14.5%

0.53 g/100 ml titratable acidity

pH: 3.89

Bottled: January 2012

Released: March 2013