



ANDERSON VALLEY

**2010 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 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**

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 2010, this unique terroir produced a compelling expression of Pinot Noir with black cherry and blackberry aromas, as well as elements of leather and spice. These elements are echoed on the silky palate, where a beam of tightly wound acidity adds structure and definition. The finish is long and satisfying, concluding with subtle hints of bacon fat and saddle leather.

**VARIETAL CONTENT**

100% Pinot Noir

**HARVEST INFORMATION**

Appellation: Anderson Valley

Harvest Dates: September 25 – October 13, 2010

Average Sugar at Harvest: 25.0° Brix

1 Vineyard Harvested

**COOPERAGE**

65% New, 35% Second Vintage French oak

Medium toast: Allier, Vosges and Tronçais Forests

Barrel Aging: 16 Months

**TECHNICAL DATA**

Alcohol: 14.5%

0.5 g/100 ml titratable acidity

pH: 3.79

Bottled: January 2012

Released: March 2013