



ANDERSON VALLEY

**2010 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

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

The grapes from this distinctive site consistently yield complex, age-worthy wines that strike a balance between rusticity and sophistication. The 2010 vintage begins with aromas of sandalwood, fudge and fruit. The fruit notes dominate the entry, leading to a lush and expansive mid-palate with hints of vanilla, coffee and sage. Coursing acidity adds length and depth, with a pure note of pomegranate extending the finish.

VARIETAL CONTENT

100% Pinot Noir

HARVEST INFORMATION

Appellation: Anderson Valley

Harvest Dates: October 14 – October 20, 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%

0.57 g/100 ml titratable acidity

pH: 3.85

Bottled: January 2012

Released: March 2013