



**2010 ANDERSON VALLEY PINOT NOIR  
ESTATE GROWN – SPLIT RAIL VINEYARD**

Located in the cool heart of the Anderson Valley, along California's windswept Mendocino Coast, Split Rail is the most recent addition to our collection of estate vineyards. With a varied topography of undulating slopes and benchlands, 16 distinct blocks of Pinot Noir and nine different clones, it is also one of our most diverse vineyards. This diversity contributes to a complex and nuanced expression of Anderson Valley Pinot Noir that balances focused red fruit elements with impeccable structure and depth.

**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 rich aromas of our 2010 Split Rail Vineyard Pinot Noir spill from the glass with layers of sexy red fruit, licorice and a beguiling hint of pennyroyal. One of the most elegant of our 2010 offerings, this wine possesses a medium body, framed by a firm backbone of tannin that belies its weight and suggests excellent mid-term aging potential. On the palate, red cherry flavors are buoyed by a dusting of chocolate powder and subtle note of oak-inspired vanilla.

**VARIETAL CONTENT**

100% Pinot Noir

**HARVEST INFORMATION**

Appellation: Anderson Valley

Harvest Dates: September 10 – October 21, 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%

0.49 g/100 ml titratable acidity

pH: 3.84

Bottled: January 2012

Released: September 2013