



2008 Evening Land California Pinot Noir

Assembled from 80% estate fruit from our vineyards on Taylor Lane in Sonoma County. A small amount of wine, produced from purchased grapes from the Santa Rita Hills, was blended into the wine before bottling.

2008 was overall a great vintage for our coastal properties. Although we experienced some late heat spells in Fall, our marine tempered microclimates staved off damaging high temperatures that lead to uncorrectable dehydration in the grapes. Wines of great freshness and vibrancy were produced, with moderate alcohols and ripe, tightly knit tannins. Due to the relatively late harvest, the stems were well lignified and most of the fermentation lots included whole clusters.

Elevage for Evening Land's California Pinot Noir is in mostly neutral barrels. Very low sulfur levels are maintained to keep the wines fresh and forward. Only a single racking before bottling is preformed to keep as much of the natural CO₂ in wine as possible. This wine is designed to offer immediate pleasure and therefore we bottle the wines with the absolute minimal addition of sulfur. No fining or filtration.

Statistics

pH 3.6, TA 5.8g/L, R.S. >1g/L, Alc. 14.1%

Release: May 1, 2010

400 cases