



2008 Evening Land Occidental Coast Pinot Noir

A cool Spring resulted in lower yields in our vineyards on Taylor Lane in the Sonoma Coast. Averages of 1 ton/acre were widespread. A beautiful Summer was followed by seasonal Fall weather, which resulted in a harvest commencing during the first week of October. Although the yields were very low, the fruit maintained its physical integrity and we were able to pick fresh, vibrant grapes with high levels of phenolic maturity.

Shatter (poor fruit set from the cool Spring) helped lignify the stems and 25% whole cluster was utilized throughout the fermentation lots. Gentle pump-overs at the beginning of the maceration were followed by twice-daily punch-downs during fermentation. Pressing was performed quickly after dryness, with a short settling of the gross fermentation lees before the new wine was racked to 50% new barriques.

After malo, the 2008 Occidental Coast possessed a strong bouquet of earth, flowers and bright red fruits. Tannins were ripe, yet firm and 14 months of elevage was necessary to polish the tannins. Still forward after bottling, this wine should develop very gracefully in the cellar with more forest aromas developing in the nose and further smoothing of its fine tannins.

Statistics

pH 3.7, TA 6.1g/L, R.S. >1g/L, Alc. 14.3%

Release: May 1, 2010

240 cases