



2009 Santa Rita Hills Pinot Noir
California

Vineyard:

Clone: 777, 667, 828, 115, 144, Mt. Eden, Calera, & Swann

Planted in: 2007

Density: 1,600 to 3,500 vines per acre

Elevation: 200 to 350 feet

Slope: 3% to 12% South, East, and West facing

Row Orientation: North-South and East-West rows

Soil: Clay and Sandy loam, calcareous shale, and diatomaceous earth

Vintage:

GGD (April-October): 1,800 - 2,000

Rainfall (April-October): less than 1"

Budburst: First to last week in March

Bloom: First to last week in May

Harvest: First to third week in September

Vinification:

Harvest Parameters: 22 - 24 brix; 3.3 - 3.6 pH; 6 - 7 g/L TA

Hand sorted, partially de-stemmed and de-stemmed

Fermented in open top 2 ton stainless and oak tanks

Cold soaked for 5 - 12 days

Spontaneous indigenous fermentation, punch-downs and/or pump-overs

Fermentation curve peak between 30 - 35 degrees centigrade

Pressed after 15 - 22 days of vatting time

Barreling: all French oak with 33% new

Statistics:

3.5 pH, 6 g/L TA, Alc. 14.1%

500 Cases Produced

Winemaker: Sashi Moorman

Tasting Notes: The 2009 Santa Rita Hills Cuvee Pinot Noir is a blend of Evening Land's estate vineyards and the New Kessler Hawk Vineyard planted on highway 246, West of Melville and Clos Pepe vineyards. This cuvee is broad shouldered, but agile and energetic with great complexity and potential longevity. The aromas of ripe stone fruits mingle with mineral, salty and minty blackberry flavors and finishes with balanced acidity. Aged in 33% new French oak for 15 months, this wine was bottled without fining or filtration.



2009 Doc's Ranch Pinot Noir
Sonoma Coast, California

Vineyard:

Clone: Swann

Planted in: 2001

Density: 900 vines per acre

Elevation: 835 feet

Slope: 3% South facing

Row Orientation: North-South and East-West rows

Soil: Sandy loam and sandstone

Vintage:

GGD (April-October): 1,800

Rainfall (April-October): less than 1"

Budburst: First to last week in March

Bloom: First to last week in May

Harvest: First week in October

Vinification:

Harvest Parameters: 23-24 brix; 3.6 pH; 6g/L TA

Hand sorted, partially de-stemmed and de-stemmed

Fermented in open top 2 ton oak tanks

Cold soaked for 5 - 12 days

Spontaneous indigenous fermentation, punch-downs and/or pump-overs

Fermentation curve peak between 30 - 35 degrees centigrade

Pressed after 15 - 22 days of vatting time

Barreling: all French oak with 50% new

Statistics:

3.6 pH, 6 g/L TA, Alc. 14.2%

75 Cases Produced

Winemaker: Sashi Moorman

Tasting Notes: The 2009 Doc's Ranch Pinot Noir is from a small 1.5 acre vineyard on the Sonoma Coast, tucked in-between a forest of giant California Redwoods. This cuvee always produces our most Burgundy style Pinot Noir with aromas of forest floor, fresh wild mushrooms and bright red currants. The texture and flavor is textbook Sonoma Coast – supple and warm, with fruit compote notes and delicate spice nuances. Aged in 50% new French oak for 15 months.



2009 Seven Springs Estate Pinot Noir Eola-Amity Hills, Oregon

Vineyard:

Clone/rootstock: Mainly own-rooted Pommard, with some 114, 115 and 777 on 3309

Planted in: 1984, 1988 and 1993 to 1996

Density: 453 and 873 vines per acre

Elevation: 350 to 650 feet

Slope: 6% to 12% Eastern slope

Row Orientation: East-west and North-South rows

Soil: Volcanic Basalt soils of the Jory series

Vintage:

GGD (April-October): 2,145

Rainfall (April-October): 208.8 mm

Budburst: April 5th to 10th

Bloom: June 17th to 23rd, 2009

Harvest: October 1st to October 11th, 2009

Vinification:

Harvest Parameters: 23.9 brix, 3.35pH and 6.1 g/L TA

Hand sorted and 100% de-stemmed by gravity into 3, 4 and 5 tons wood and cement open top fermentor.

Cold soaked at 58 degrees for 4-5 days

Spontaneous indigenous fermentation, gentle punch down 2X per day

Fermentation curve peaked at 32 degrees centigrade

Pressed after 18 days of vatting time

Barrelling: all French oak with 25% new for 12 months

Bottled unfiltered and unfined

Statistics: 0.02 g/L R.S., pH 3.56, TA of 5.4 g/l, Alc. 13.66%

1528 Cases Produced

Winemaker: Isabelle Meunier

Consulting Winemaker: Dominique Lafon

Tasting Notes: Clear ruby red in color with a brilliant edge, the nose is open and broad with pure aromas of fresh red cherries, some raspberries, a hint of Asian allspice, anise seed and earthy tones to complete. The palate is filled with nice and smooth tannins, juicy and fresh red cherry flavors that linger on the long finish. A wonderful food wine.



2009 Auxey Duresses Chardonnay
Burgundy

Vineyard:

Single vineyard (purchased fruit)
40-year-old vineyard

Vinification:

Hand picked, Whole bunch pressed with a gentle champagne cycle.
Settled over night, racked to barrels with fine lees.
Barreling: 50% 1 year old barrels, 50% old barrels.
Fermentation: indigenous fermentation.
100 % malolactic fermentation completed

Statistics:

pH 3.12, TA 5, Alc 13%
200 Cases Produced

Winemaker: Cristophe Vial

Tasting Notes: Flinty smoke, mineral aromas and a firm, crisp palate are followed by deep and long flavors of crushed rock, lemon peel, even a hint of roasted hazelnut. This wine bares the soul of the mixed limestone soils that are the basis of Auxey-Duresses. The Auxey is favorite wine of Christophe, who looks for vibrancy and freshness in his wines. Low levels of top soil is evident by the high notes of minerality, coupled with a rich Meursault -like mouth feel....this wine is the best of both worlds. Hand picked by the ELV team insures a care triage in the vines and only the best grapes in the press.



2009 Vosnee Romanee Chardonnay
Burgundy

Vineyard:

3 Vineyard sites, one on the south side of Vosne-Romanée 2009 and two in the center of the village
1 m x 1 m spacing

Vinification:

Hand picked
100% destemmed
Gentle pump over twice a day
Pressed after 22 days of vatting time
100 % malolactic fermentation completed in barrels
Barreling: Aged for 17 months in 20 % new oak, 80% old oak
Racking in October
Bottled with a light filtration in March

Statistics:

RS <0.1%, pH 4.45, Alc. 13%
340 Cases Produced

Winemaker: Christophe Vial

Tasting Notes: The massive wine from Vosne Romanee needs patience. It can age for years with its solid, tannic structure and intense black fruit flavors that reveal themselves on the palate as the wine opens up. This is a muscular wine of black cherries and black currants with an elusive aroma that suggests violets. Dark fruit, Asian spices, and fine tannins characteristic of Vosne-Romanée. It is also a wine that will reward cellaring for a few years.