



2008 “FREESTONE HILLS” PINOT NOIR

Petersen Vineyard, Bella Sonoma Vineyard, Balistreri Family Vineyard

VINTAGE NOTES

The 2008 vintage began with a difficult Spring. A combination of damaging frosts and cold rains damaged buds and young clusters with the result being even lower than normal yields. As we pushed into Summer we were greeted with nearly perfect weather of sunny days with temperatures into the 70's. Fog shrouded nights kept acid levels high. An always welcome Indian Summer arrived in late September and pushed ripeness levels along to enhance flavors and bring seeds to their full development. What started off as a difficult vintage finished very strong and yielded well balanced Pinot Noir with excellent complexity attributable to the low yields put in place during the difficult Spring.

HARVEST AND VINIFICATION

Harvest from the three distinct vineyards took place over eight days in mid October. Harvesting in the early morning hours in a cold state is critical with Pinot Noir in order to maintain the delicate nuances of the varietal. After being hand sorted and inspected, clusters were de-stemmed into small one-ton fermenters with lots left to 20% - 25% whole cluster. An extended cold soak took place lasting an average of 10 days. Gentle manipulation of the cap through hand punch downs performed 2 to 3 times per day assured balanced extraction without creating harsh tannins. Cold soak was ended by spontaneous wild fermentation and the juice was then chilled and inoculated with Assmanhausen yeast to finish fermentation.

BARREL FERMENTATION AND AGING

French oak barrels of 36 month air dried with medium plus toast from Tonnellerie Sirugue of Burgundy are ideal for making Pinot Noir. We have used 60% new barrels and each lot was pressed at approximately three degrees Brix and placed in barrel where they were allowed to complete secondary malolactic fermentation. The final blend was lightly fined using fresh egg whites to preserve and enhance both richness and texture. Fully evolved after an extended 18 months in barrel, the wine was lightly filtered at bottling.

TASTING NOTES

The 2008 Freestone Hills captures many special attributes of the 2008 vintage and showcases the expressive character and purity of the Pinot Noir varietal as well as the unique elements of all three vineyards. The diverse range of Dijon Clones has added an extra level of complexity and showcases the unique sense of place of the Freestone area. Each of the vineyards has brought it's own personality to this wine yet work in perfect harmony. Cherry and fresh raspberry with elegant spice and earth dominate the aromatics. The palate then becomes a range of red and lighter black fruits and just the right amount of tannin and acidity. The finish is long and luxurious then finishes precisely with very bright acidity. I am confident this wine will continue to grow for years to come. Cheers! *—Anthony Austin, Winemaker, July 24, 2010*

Vineyard Source	Petersen Vineyard, Bella Sonoma Vineyard, Balistreri Family Vineyard
Varietal & Clones	100% Pinot Noir Dijon Clones 114, 115, 667, 777, 828
Harvest Date	October 12th – 24th
Cold Soak	Average of 10 days
Barrel Regimen	Tonnellerie Sirugue, 18 months, 60% new French oak
Alcohol	14.0%
Yeast	Wild yeast fermentation followed by Assmanhausen yeast inoculation
pH	3.5
Bottling Date	April 3, 2010
Cases Produced	1,260
Release Date	Summer 2010

CRITICS REVIEWS PREVIOUS VINTAGES:

"Rich, with spicy cherry...strawberry jam flavors that are intense...Gains depth and nuance on the finish."
90 Points, Wine Spectator Magazine, 2007 Vintage.

Cellar Selection, 94 Pts, Wine Enthusiast, 2008 Vintage

"Reserved scents of wild cherry and raspberry...Juicy flavors of raspberry and red plum. Silky tannins and hints of vanilla in the lush, raspberry driven nose."
92 Points, Wine News, 2006 Vintage

"This silken Pinot Noir has the scent of the deep woods. A lovely red for grilled Arctic char."
92 Points, Wine & Spirits, 2005 Vintage